



STRAW AND HAY

- 8 Ounces Green Egg Noodles
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- ½ Cup Butter
- ½ Cup Chopped Onion
- 1 Cup Sliced Mushrooms
- 10 Ounces Frozen Peas, Thawed
- 6 Ounces Cubed Ham
- 2 Cups Heavy Cream
- 1 Cup Grated Parmesan
- 1 ½ Teaspoons Salt
- ½ Teaspoon Black Pepper

DIRECTIONS

1. In a large saucepan cook both packages of noodles.
2. Drain and keep warm.
3. In a large skillet, melt ¼ cup butter over low heat.
4. Add onion and cook until soft. Increase heat to medium; add mushrooms and sauté until tender.
5. Add peas and ham, sauté 2 minutes.
6. Remove from heat and toss with noodles.
7. Cover.
8. In a medium saucepan heat cream and remaining butter until hot.
9. Pour over noodles.
10. Sprinkle with cheese, add salt and pepper.
11. Toss to combine.