



SAVORY NOODLE CASSEROLE

- 8 Ounces Egg Noodles
- 1/4 Cup Butter
- 1/2 Cup Chopped Onions
- 1/3 Cup Diced Bell Pepper
- 1/4 Cup Flour
- 1 Cup Milk
- 1 Pound Diced Tomatoes
- 2 Cups Grated Sharp Cheese
- 1/4 Teaspoon Oregano
- 2 Teaspoons Sugar
- Salt and Pepper To Taste
- 2 Tablespoons Chopped Parsley
- Deviled Eggs

DIRECTIONS

1. Cook noodles, drain.
2. Melt butter, add onions and pepper, cook over low heat until tender, but not brown.
3. Blend in flour.
4. Add milk, stirring over low heat until thickened.
5. Add undrained tomatoes, cheese, oregano, and sugar.
6. Stir until cheese is melted.
7. Season with salt and pepper.
8. Arrange alternate layers of noodles and tomato mixture in a greased 1 1/2 quart casserole.
9. Bake in a 350 degree oven for 35 minutes.
10. Remove from oven, sprinkle with parsley and top with deviled eggs.
11. Return to oven for 5 minutes.