



# Noreen's Kitchen

## Noodles Romanoff

### Ingredients

12 ounces egg noodles, cooked  
1/4 cup melted butter  
1 cup sour cream  
1/2 cup Parmesan cheese  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon cracked black pepper  
1 teaspoon salt  
2 tablespoons chopped parsley

### Step by Step Instructions

Drain noodles in a colander and while they are draining, build your sauce in the pot you cooked them in.

In the hot noodle pot, whisk together, melted butter, sour cream, cheese and seasoning until well blended.

Pour hot noodles on top of the sauce and stir to coat.

You can serve it this way or you can pour the noodles into a buttered casserole and top with breadcrumbs and more parmesan cheese and bake at 350 for 20 to 30 minutes until browned and bubbly.

Very quick and very delicious!

Enjoy!