



Cabbage and Noodles

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

Cabbage and noodles cooked with bacon is comfort food supreme great for a chilly day

Ingredients

- - 1 (8 ounce) package egg noodles - 3 tablespoons butter - ½ pound bacon - 1 onion
- chopped - 1 small head cabbage
- chopped - 1 dash garlic salt

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the egg noodles; return to a boil. Cook
2. uncovered
3. stirring occasionally
4. until the noodles are cooked through
5. but still firm to the bite
6. about 5 minutes. Drain; return to the pot and stir in the butter. Meanwhile
7. place the bacon in a large
8. deep skillet
9. and cook over medium-high heat
10. turning occasionally
11. until evenly browned
12. about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Place the onion into the skillet with the bacon grease
13. and cook and stir over medium heat until the onion begins to soften
14. about 2 minutes. Stir in the cabbage
15. and cook and stir until wilted
16. about 5 minutes. Chop the bacon
17. add it to the skillet
18. and cook until the cabbage is tender
19. about 10 minutes. Stir in the noodles
20. and continue cooking just until heated through.