

HALUSKA

Ingredients

- ¼ cup butter
- 1 large onion, peeled and cut in strips
- 1 medium cabbage, cut into strips
- 1 tsp salt
- ¼ tsp pepper
- 1 (16 ounce) box wide egg noodles, cooked and drained
- 1 pint sour cream

Directions

1. Begin heating large pot of water to cook the noodles.
2. Melt the butter in a large Dutch oven or a pot. Add the cabbage, onions, and saute over medium heat, stirring frequently, until the cabbage is limp and completely tender, about 10 minutes.
3. Cook the noodles in water until tender, 7-9 minutes. Drain.
4. Add cooked drained egg noodles to the cabbage and mix well. Add the sour cream and stir until distributed throughout the dish. Season with salt and pepper.
5. Serve immediately.