



FROZEN EGG NOODLE  
**RECIPES**



## BEEF BURGANDY OVER NOODLES

1 pkg. (12 oz.) Reames® Homestyle Egg Noodles	1/3 cup dry red wine or beef broth
2 tbsp. olive oil	2 tbsp. flour
12 oz. beef sirloin, cut into thin strips	2 tsp. minced fresh garlic
12 oz. fresh mushrooms, sliced	1 tsp. pepper
1 green pepper, cut into strips	1/2 tsp. dry mustard
1 small onion, thinly sliced	

PREP TIME: 40 MIN.  
COOK TIME: 25 MIN.  
MAKES: 10 SERVINGS

Cook Reames® Homestyle Egg Noodles according to package directions; drain well. Meanwhile, in a large skillet, heat olive oil over medium-high heat. Add sirloin strips, mushrooms, green pepper and onion; cook 5 to 10 minutes or until meat is browned and vegetables are crisp tender. In a small bowl, whisk together wine or broth, flour, garlic, pepper and mustard. Pour over meat and vegetables in skillet; continue cooking over medium-high heat, stirring occasionally, until bubbly and smooth. Serve meat mixture over hot noodles.



## CLASSIC CHICKEN NOODLE SOUP

1 pkg. (24 oz.) **Reames®  
Homestyle Egg Noodles**  
4 cups sliced carrots  
2 lbs. boneless, skinless cooked  
chicken breasts, cut into cubes  
10 cups water  
4 tsp. dried parsley flakes  
2 tsp. dried thyme, crushed

½ tsp. pepper  
2 tbsp. chicken bouillon granules  
2 cups sliced celery  
2 bay leaves  
2 cups chopped onion  
½ cup flour  
4 cups milk, divided

**PREP TIME: 20 MIN.**  
**COOK TIME: 40 MIN.**  
**MAKES: 16 SERVINGS**

In a large pot, add chicken, water, parsley, thyme, pepper, bouillon and bay leaves. Bring to a boil over medium-high heat. Add **Reames® Homestyle Egg Noodles**, carrots, celery and onion; return to a boil. Reduce heat and cover; simmer 20 to 30 minutes or until done. Meanwhile, in a liquid-tight container, combine 1 cup of milk and flour; shake well until smooth. Add to noodle mixture with remaining 3 cups milk. Continue cooking over medium heat until thickened and heated through.



## SAUSAGE AND NOODLE STEW

1 pkg. (12 oz) **Reames® Homestyle Egg Noodles**  
1 lb. bulk Italian sausage  
2 cans (14.5 oz.) Italian-style diced tomatoes  
1 can (15 to 16 oz.) red kidney beans, drained & rinsed

2 cans (14.5 oz.) beef broth  
1 cup water  
½ tsp oregano  
1 pkg. (16 oz.) frozen Italian blend vegetables  
Parmesan cheese, shredded, to taste

PREP TIME: 20 MIN.  
COOK TIME: 30 MIN.  
MAKES: 8 SERVINGS

In a Dutch oven, cook sausage over medium heat until no longer pink; drain. Add tomatoes, beef broth, beans, water and oregano. Bring to boiling. Add **Reames® Homestyle Egg Noodles**. Return to boiling. Reduce heat and cook 20 minutes. Add frozen vegetables. Cook an additional 5 to 10 minutes or until noodles are done and vegetables are tender. Sprinkle with shredded Parmesan cheese if desired.



## SPINACH NOODLES

1 pkg. (12 oz.) **Reames® Homestyle Egg Noodles**  
2 pkgs. (10 oz.) frozen chopped spinach, thawed  
2 tbsp. olive oil  
½ cup chopped onions  
2 cups prepared Alfredo sauce

¼ tsp. ground nutmeg  
½ tsp. ground black pepper  
1 cup diced cooked ham  
½ cup grated Parmesan cheese, plus extra for serving  
Toasted pine nuts, optional

**PREP TIME: 15 MIN.**  
**COOK TIME: 35-40 MIN.**  
**MAKES: 4 SERVINGS**

Bring 8 cups of water to boil in a large saucepan. Add **Reames® Homestyle Egg Noodles** and cook according to package directions. Drain well and set aside. Place spinach in a clean cotton towel, and squeeze out all excess moisture. Set aside. To same saucepan, heat oil over medium heat; add onions and cook for 3 minutes or until tender. Add Alfredo sauce, nutmeg, pepper and ham and heat until hot, about 5 to 7 minutes. Add spinach and cheese and mix to combine. Add noodles and heat 5 to 7 minutes longer or until noodles are heated thoroughly. Serve with additional Parmesan cheese and toasted pine nuts.



## CHICKEN AND NOODLE POT PIE

1 pkg. (12 oz.) **Reames® Homestyle Egg Noodles**  
1 cup chopped onions  
1 cup carrot slices, blanched  
1 cup chopped celery, blanched  
2 cups pulled roasted chicken meat

3 cups prepared Alfredo sauce  
2 tbsp. parsley  
8 **Sister Schubert's® Parker House Style Rolls**, crumbled  
3 tbsp. butter, melted  
3 tbsp. grated Parmesan cheese

**PREP TIME: 25 MIN.**  
**COOK TIME: 60 MIN.**  
**MAKES: 6 SERVINGS**

Preheat oven to 350 degrees F. Butter a baking dish. Bring 8 cups of water to boil in a large saucepan. Add **Reames® Homestyle Egg Noodles** and cook according to package directions. Drain. Place onions and 1 tablespoon water in a microwave safe bowl, cover and microwave on high for 1 minute or until onions are tender. In a large mixing bowl, combine noodles with onions, carrots, celery, Alfredo sauce, chicken and parsley and combine well. Spoon mixture into prepared baking dish. In a small bowl, combine crumbled **Sister Schubert's® Parker House Style Rolls** with butter and Parmesan cheese. Sprinkle crumbs over noodle mixture. Bake 35 to 40 minutes. Cover dish loosely with aluminum foil if topping begins to brown too quickly.



## EASY BUTTER NOODLES

1 pkg. (12 oz.) Reames®  
Frozen Precooked Noodles  
¼ cup finely chopped  
green onions

4 tbsp. butter  
1 clove garlic, finely minced  
¼ cup finely chopped fresh parsley  
Salt and pepper to taste

PREP TIME: 15 MIN.  
COOK TIME: 15 MIN.  
MAKES: 4 SERVINGS

Bring 8 cups of water to boil in a large saucepan. Add Reames® Frozen Precooked Noodles and simmer for 3 minutes or until they are heated thoroughly. Drain well and set aside. In same sauce pan, melt butter over medium heat; add onions and garlic and cook 2 to 3 minutes or until onions are soft. Add noodles, parsley, salt and pepper and heat thoroughly.



## CHICKEN AND DUMPLING CASSEROLE

1 pkg. (12 oz.) **Reames®  
Homestyle Flat Dumplings**  
1 tbsp. olive oil  
1/2 cup chopped onion  
1 pkg. (8 oz.) sliced mushrooms  
3 cups chopped cooked chicken  
breast meat

3 cups prepared Alfredo sauce  
1 cup frozen peas, thawed  
8 oz. bacon, cooked crumbled  
1 cup shredded Swiss cheese  
1/2 tsp. fresh thyme  
2 tbsp. chopped parsley

**PREP TIME: 25 MIN.**  
**COOK TIME: 65 MIN.**  
**MAKES: 6 SERVINGS**

Preheat oven to 350 degrees F. Butter a ceramic baking dish. Bring 4 quarts of water to boil in a large saucepan. Add **Reames® Homestyle Flat Dumplings** and allow water to return to a boil, lower heat and simmer for 20 minutes. Drain. In sauté pan, heat oil and cook onions for 2 to 3 minutes or until tender. Add mushrooms and continue to cook until mushrooms are golden. Remove from heat. In a large mixing bowl, combine all ingredients and toss gently to cover all with sauce. Spoon into prepared dish and bake 30 to 35 minutes or until casserole is heated thoroughly. Serve.



## SANTA FE CORN CHOWDER

1 pkg. (16 oz.) **Reames® Homestyle Egg Noodles**  
3 tbsp. butter  
1½ tsp. minced fresh garlic  
½ cup each of green & red pepper, chopped  
1 tbsp. jalapeno pepper, diced and seeded

1¼ lbs. (20 oz.) premium frozen corn, thawed  
2 cups (16 oz.) chicken broth  
2 cups (16 oz.) half-and-half  
1 tsp. seasoning salt  
1 tsp. black pepper  
1 tsp. cayenne pepper  
¼ cup fresh cilantro, chopped

**PREP TIME: 10 MIN.**  
**COOK TIME: 30 MIN.**  
**MAKES: 10 SERVINGS**

Cook **Reames® Homestyle Egg Noodles** according to package directions; drain well. Meanwhile, melt butter in a medium skillet over medium-high heat. Add garlic, red and green peppers and jalapeno pepper; cook 3 to 5 minutes or until crisp tender. Remove from heat. Puree broth and corn using a blender or immersion blender (some kernels will remain). Pour mixture into large saucepan or small pot. Add pepper mixture, half-and-half, seasoning salt, black pepper, cayenne pepper and cooked egg noodles to corn mixture; stir well. Cook over medium heat, stirring frequently, until heated through. Stir in cilantro just before serving.



## SHRIMP AND ASPARAGUS NOODLES

1 pkg. (12 oz.) **Reames® Homestyle Egg Noodles**  
1 pkg. (10 oz.) frozen, cut asparagus  
1 pkg. (8 oz.) frozen, pre-cooked shrimp  
1/3 cup milk

1 (8oz.) container soft-style cream cheese with chives and onion  
1/2 cup chopped green, orange or red bell pepper  
1/2 tsp. garlic salt  
1/2 tsp. thyme  
1/4 tsp. black pepper

**PREP TIME: 15 MIN.**  
**COOK TIME: 30 MIN.**  
**MAKES: 4 SERVINGS**

Bring 8 cups of water to boil in a large saucepan. Add **Reames® Homestyle Egg Noodles** and cook according to package directions. Add frozen asparagus to noodles during the last 3 minutes of cooking and shrimp the last minute of cooking time. Drain. To same saucepan, add cream cheese and milk; heat thoroughly while stirring constantly. Add cooked noodles, asparagus and shrimp and toss to coat all. Add peppers and seasonings and continue to stir gently until heated thoroughly. Serve.



## TASTY TURKEY TETRAZZINI

### For Topping:

3 Sister Schubert's® Pre Baked Dinner Rolls, defrosted and coarsely crumbled  
½ cup grated or shaved Parmesan cheese  
2 tbsp. parsley  
3 tbsp. olive oil  
1 tsp. Italian herb blend

### For Filling:

1 pkg. (12oz.) Reames® Homestyle Egg Noodles, cooked, drained and rinsed  
2 tsp. vegetable oil  
1 cup chopped onion  
1 cup diced yellow squash  
1 cup peas, defrosted  
3 cups diced cooked turkey meat  
2 cups prepared Alfredo sauce  
½ cup grated Parmesan cheese

PREP TIME: 20 MIN.  
COOK TIME: 1 HOUR  
MAKES: 6 SERVINGS

Preheat oven to 350 degrees F. Butter a 9 x 13-inch dish. For topping, combine all ingredients and set aside. For filling, heat oil in a sauté pan, add onions and cook for 3 to 4 minutes or until they are soft. Add yellow squash and sauté for 3 to 4 minutes. Transfer to large bowl and add remaining ingredients and toss gently. Place mixture into prepared pan. Cover with topping and bake 30 to 35 minutes or until thoroughly heated. Serve.