Sour Cream Dill Noodles

Description

This is an incredibly easy, Hungarian-style noodle dish flavored with lots of fresh dill and tangy sour cream. Serve with simply seasoned entrées like baked or broiled fish, roast chicken or grilled pork chops.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Pasta
Cuisine: American
Tags: Lennart

Ingredients

- 8 oz broad egg noodles cooked and drained
- 3 tbsp butter
- 1 1/2 tbsp flour
- 1/3 cup milk
- 1 cup chicken broth
- 1 tbsp apple cider vinegar
- pinch of sugar
- 2 tbsp sour cream
- 2 tbsp fresh dill finely chopped
- salt & pepper

Instructions

Place the butter in a small saucepan and heat over medium heat until it begins to foam.

Whisk in the flour and cook until the mixture develops a pale golden color, about 3 minutes.

Slowly add the milk, then the chicken broth, whisking continually until the sauce is smooth and thickened, 2 to 3 minutes longer.

Whisk in the vinegar, a pinch of sugar and the sour cream until smooth, then stir in the dill, reserving a little for garnish.

Cook the sauce for another 2 minutes, stirring continually, and season to taste with salt and pepper.

Combine with the noodles and transfer to a serving dish.

Garnish with the reserved dill.

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Recipe Notes:
Dried dill can be substituted - just reduce the quantity to 1 to 2 teaspoons.