

# Name: Polish Noodle Casserole

<b>Yield:</b>	<b>Author: Barbara Walker</b>		
<b>Ingredients</b>	<b>Actual</b>		<b>Notes</b>
	<b>Weight</b>	<b>Measure</b>	
Kielbasa, Polska	1 lb		Slice to 1/4 inch slices
Sour cream		2 cups	
Onion	2 tbsp		Minced
Salt	1/2 tsp		
Black pepper	1/4 tsp		
Chicken broth		1/2 cup	
Mustard, dry	1/2 tsp		
Noodles – cooked and drained	1/2 cup		
Baby corn – 16 oz pkg			
Cheese, Parmesan	3 oz		Grated
<b>Preparation</b>			
1. Cook noodles. 2. Heat oven to 350 degrees.			
<b>Cooking Directions</b>			
1. In a large bowl, combine kielbasa, minced onion, salt, pepper, chicken broth and mustard. 2. Stir in corn blend. 3. Gently fold in cooked noodles. 4. Place in a buttered 9x13 casserole dish. 5. Bake covered casserole in oven for 25 minutes. 6. Remove from oven and sprinkle on parmesan cheese. 7. Return to oven uncovered for 5-10 minutes.			