Name: Polish Noodle Casserole

Yield: Author: Barbara Walker			
and a contraction of the second	Actual		Notes
Ingredients	Weight	Measure	
Kielbasa, Polska	1 lb		Slice to 1/4 inch slices
Sour cream	20012	2 cups	
Onion	2 tbsp	San Strat	Minced
Salt	1/2 tsp		STREET BLACK STOCKED TO B
Black pepper	1/4 tsp	States and	A AND A CONTRACT OF
Chicken broth	States ME	1/2 cup	A FRANKER STATE PORTA
Mustard, dry	1/2 tsp	the south	And the state of the
Noodles – cooked and drained	1/2 cup	ANO AND	H-49. 02.0 - 20 H.
Baby corn – 16 oz pkg		STANK I .	MALENNEL NEDICLEYA
Cheese, Parmesan	3 oz		Grated

Preparation

- 1. Cook noodles.
- 2. Heat oven to 350 degrees.

Cooking Directions

- 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.