



## Easy Preparation Directions

### Side Dish of Noodles

Sam Miller, Regional Sales

#### Ingredients:

- 8 cups of water
- 1 teaspoon Essenhause Soup Base
- 12oz bag of Essenhause Wide Noodles

**Directions:** Add 8 cups of water to a cooking pot. Bring water to a boil and add 1 teaspoon of Essenhause Soup Base (using Essenhause gourmet paste base) or season to taste. Add a 12oz bag of Essenhause Wide Noodles and return to boil. Lower heat and simmer for 16 minutes or to desired consistency. Stir noodles every 2 minutes while simmering. Serve and Enjoy!

#### *Additional Suggestions:*

\*If preparing a soup, add an additional 2 cups of water to the cooking pot for a total of 10 cups when using the Essenhause Fine, Narrow or Wide noodles. If preparing a soup using the Essenhause Extra Wide noodles cook in 12 cups of water. If more soup broth is desired add more water when cooking any size of noodles.

\*If you wish to make Beef or Chicken & Noodles add meat (approximately 12oz) in the last 2 minutes of simmering so that the meat is thoroughly warmed.

\*If cooking a different size of Essenhause Noodles, cook accordingly:

- Essenhause Fine Noodles cook in 8 cups of water for 12 minutes
- Essenhause Narrow Noodles cook in 8 cups of water for 14 minutes
- Essenhause Extra Wide noodles cook in 8 cups of water for 18 minutes