

Broccoli Lokshen Kugel

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1
h 40 m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Ingredients (13)

Noodle Mixture

- 1/4 teaspoon pepper
- 12 ounce package wide noodles, cooked and drained
- 4 eggs
- 4 tablespoons flour
- 4 tablespoons oil

1 onion, saute'd in oil

1/2 teaspoon salt

4 tablespoons sugar

Broccoli Mixture

1 pound broccoli, cooked drained and mashed

1/2 cup **Gefen Cornflake Crumbs**

1 egg

1/4 pound margarine, melted

1 tablespoon onion soup mix

Start Cooking

Noodle Mixture

1. Mix all ingredients for noodle mixture. Pour into 9/13 pan. Bake at 350°F for 1/2 hour.

Broccoli Mixture

1. Combine first 4 ingredients for broccoli mixture. Spread over baked noodles.
2. Sprinkle cornflakes crumbs on top. Bake for 45 minutes at 350°F.

Credits

Photography and styling by Peri Photography