



beef Stew over Butter Noodles

Here is a good easy throw together meal for a busy night. This recipe consists of ingredients you have in your shelves. Give it a try tonight!

Prep time: **5 Min.** Cook time: **15 minutes.** Yields: **12 servings**



Ingredients

- 1 24-ounce** pouch Beef Stew
- 12-ounce** Egg Noodles
- 2 teaspoons** chicken bouillon
- 1 10.5-ounce** cream of chicken soup
- 1/2 Stick** butter
- 2 tablespoons** Worcestershire sauce
- 2 teaspoons** garlic salt
- Pepper to taste**

Directions

In a large pot with a lid, add the chicken broth over medium high heat, stir in the chicken bouillon and pepper until well combined.

Add the cream of chicken soup and butter. Stir everything together until the butter is melted and the ingredients are evenly combined.

Add the egg noodles and spread them around until they are evenly submerged in the liquid.

Let the noodles boil for 2 minutes, then place the lid on to the pot and turn off heat. (do not remove pot from burner). Do not remove the lid for 10 minutes while the noodles fully cook.

5 minutes into waiting for the noodles to cook, warm up the beef stew according to the directions on the package. When the beef stew is fully heated add in the Worcestershire sauce and the garlic salt before giving it one last stir.

Remove the lid on the noodles and give on last stir before serving.

Serve with the beef stew topped over noodles. Enjoy!!!

Nutrition Facts

12 servings per container	
Serving size	1 serving (119g)
Amount Per Serving	
Calories	200
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 820mg	36%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	