

## **Halushki**

*Based on the recipe from Babushka Power*

### **Ingredients**

1 medium (about 3 pound) cabbage

1 16 ounce bag egg noodles

6 Tablespoons butter

Bring a large pot of water to a boil. While water heats, finely chop cabbage, taking care to remove the center core.

Melt butter in a large skillet. When butter is melted, add cabbage and cook, stirring often, until lightly browned and the whitest pieces are nearly translucent, about 10 minutes.

While cabbage cooks, add the noodles to the boiling water and cook to package instructions. Season cabbage with salt and pepper and stir.

Remove cabbage from heat, drain noodles and add to cooked cabbage. Stir to combine and evenly distribute cabbage throughout the noodles, coating them with the butter.

Serve hot as a side dish to any meal.

Makes about 8 servings.

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