

# Sour Cream Dill Noodles

## Description

This is an incredibly easy, Hungarian-style noodle dish flavored with lots of fresh dill and tangy sour cream. Serve with simply seasoned entrées like baked or broiled fish, roast chicken or grilled pork chops.

## Ingredients

- 8 oz broad egg noodles cooked and drained
- 3 tbsp butter
- 1 1/2 tbsp flour
- 1/3 cup milk
- 1 cup chicken broth
- 1 tbsp apple cider vinegar
- pinch of sugar
- 2 tbsp sour cream
- 2 tbsp fresh dill finely chopped
- salt & pepper

## Instructions

Place the butter in a small saucepan and heat over medium heat until it begins to foam.

Whisk in the flour and cook until the mixture develops a pale golden color, about 3 minutes.

Slowly add the milk, then the chicken broth, whisking continually until the sauce is smooth and thickened, 2 to 3 minutes longer.

Whisk in the vinegar, a pinch of sugar and the sour cream until smooth, then stir in the dill, reserving a little for garnish.

Cook the sauce for another 2 minutes, stirring continually, and season to taste with salt and pepper.

Combine with the noodles and transfer to a serving dish.

Garnish with the reserved dill.



## Summary

**Yield:** 4

**Prep Time:** 30 minutes

**Category:** Pasta

**Cuisine:** American

**Tags:** Lennart

## Sour Cream Dill Noodles

Recipe Notes:

Dried dill can be substituted - just reduce the quantity to 1 to 2 teaspoons.