

Cabbage and Noodles

Hydro Harvest Farms

Serves 4

1-8oz package of Egg Noodles

3 TBLS butter

4 slices of bacon

1 onion chopped (farm)

1 small head of cabbage (farm)

1 dash of garlic salt

Boil Egg noodles in a pot, according to package directions, should be firm to bite. Drain water and add a little butter to noodles in the pot.

Fry bacon in skillet until brown and drain on paper towel

Place onion in skillet with the bacon grease and cook until softened.

Stir in chopped cabbage and cook until wilted, about 5 minutes.

Chop the bacon and add to cabbage in skillet and cook with cabbage another 10 minutes or so.

Stir in the noodles and cook until heated up.

Season to taste