

Cheesy Noodle Kielbasa

- extra virgin olive oil
- 2 onions, chopped
- 4 cloves garlic, crushed
- 4 celery stalks, diced
- 1 red bell pepper, diced
- 1 green pepper, diced
- 1 pound kielbasa, chopped
- salt and pepper to taste
- 2 firm apples, cored and chopped
- 1 stick butter
- 1-1/2 cups grated Parmesan cheese
- 1/2 cup heavy cream
- 1 pound dry [egg noodles](#) ^[1]

Heat olive oil. Cook onions, garlic and celery.

Add peppers, kielbasa, salt and pepper to taste.

When the kielbasa is warm, add the apples and cook a bit longer.

Meanwhile, melt butter over medium heat.

Slowly add cheese and cream to butter, alternating, and stirring all the while.

Cook pasta according to directions.

Toss kielbasa and vegetables, pasta, and cheese sauce.

Serve immediately.

Serves: 6 to 8

Preparation time: 45 minutes or more

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