

Apple Noodles

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Noodles for dinner - why not noodles for dessert? Pan-seared with just the right amount of cinnamon and sugar, noodles make for a satisfying snack any time of day.

Ingredients:

1 pound noodles
¼ cup unsalted butter
6 apples, peeled, sliced
¾ cup sugar
½ teaspoon cinnamon
¼ teaspoon salt

Directions:

- 1) Bring a large pot of water to a boil over high heat; add noodles and cook until al dente, 9 to 11 minutes. Drain and set aside.
- 2) Meanwhile, melt butter in a large skillet over medium heat. Add apples and cook until crisp-tender, about 5 minutes. Add sugar and cinnamon; stir to coat.
- 3) Add reserved noodles to pan; stir to coat. Cook, stirring occasionally, until noodles are golden-brown and apples are soft. Serve immediately.