

# Creamy Herb Pasta



Tired of regular spaghetti and meatballs? Give this delicious Creamy Herb Pasta recipe a try in your weekly meal rotation. Featuring egg noodles, cream cheese, and chives, your whole family won't be able to get enough of its rich and buttery flavor. Simply add ingredients, cook for 45 to 50 minutes in your NESCO Roaster Oven, and enjoy bite after bite.

## Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

## Grocery Ingredients:

3 lb wide egg noodles, cooked, drained

2 Tbsp all-purpose flour  
2 cups half and half  
1/2 cup parsley, chopped  
2 cups milk  
1/4 cup chopped chives  
4 Pkg (8 oz ea) cream cheese, softened, cubed  
1 – 2 Tbsp Italian seasoning  
1 cup butter or margarine, room temp.  
Salt and pepper to taste

**Instructions:**

1. Preheat **NESCO® 18 Qt. Roaster Oven** to 425° F.
2. Combine all ingredients in cookwell; stir gently until well mixed. Cover; bake 45 to 50 minutes or until set.
3. To hold: Reduce temperature to 250° F and add milk if pasta begins to dry out. Serves 25.