

Noodle Kugel with Vegetables *purve*
The Boston Globe

1 lb. wide egg noodles
9 tbsps. vegetable oil
2 large onions, minced
¼ lb. small button mushrooms, minced
salt and freshly ground pepper to taste
1 tsp. dried thyme
cayenne pepper to taste
1 tsp. paprika
5 large eggs, beaten
1/3 C chopped Italian parsley or cilantro
2 large carrots, coarsely grated (7 ozs.)
2 small zucchini, coarsely grated (7 ozs.)

Preheat oven to 350 degrees. Grease a 3 1/2 to 4 qt. baking dish or 2 7-8 cup baking dishes.

Before cooking the noodles, heat 6 tbsps. oil in a large skillet over medium-low heat. Add onions and saute about 15 minutes or until very tender. Add 2 tbsps. oil and heat. Add mushrooms, salt, pepper, thyme, and paprika and sauté until mushrooms are tender and onions are browned. If mixture is watery, increase heat and cook about 5 mins. or until excess liquid evaporates.

Boil noodles in a large pot of lightly salted water until nearly tender, since they will cook during the baking process.

Add mushroom mixture, eggs, carrots, zucchini, and parsley to cooked noodles and mix well. Add cayenne. Taste and adjust seasoning. Pour kugel into dish(es). Bake 45-55 mins. until set. Serve hot. Serves 8-10.