



Spinach and Feta Noodle Kugel

Ingredients

- Nonstick cooking spray (for the baking dish)
- Kosher salt and freshly ground black pepper
- 12 oz wide egg noodles
- 3 tbsp olive oil, divided
- 1 large onion, thinly sliced
- 3 cloves garlic, finely chopped
- 4 scallions, chopped (separate whites and greens)
- 3 (10 oz) packages frozen cut spinach, thawed and drained
- 4 large eggs, lightly beaten
- 2 cups heavy cream
- 1 cup sour cream
- 3 cups crumbled feta cheese (about 16 oz), divided
- $\frac{1}{3}$ cup chopped fresh dill
- $\frac{1}{3}$ cup chopped fresh parsley
- $\frac{1}{8}$ tsp freshly grated nutmeg
- 3 tbsp grated Parmesan cheese

Instructions

1. Preheat the oven to 350°F. Spray a 9×13-inch glass baking dish with nonstick cooking spray.
2. Bring a large pot of salted water to a boil. Cook the egg noodles until al dente according to package instructions. Drain, then toss with 1 tablespoon of olive oil and set aside in a large bowl.
3. In a large skillet, heat the remaining 2 tablespoons olive oil over medium heat. Add the onion and scallion whites and sauté, stirring occasionally, until soft and translucent, about 7 minutes.
4. Add the garlic and cook for 2 minutes, stirring frequently until fragrant and softened. Stir in the scallion greens and spinach, cooking just until warmed through (about 3 minutes). Season with 2 teaspoons salt and several grinds of black pepper.
5. Pour the spinach mixture into the bowl with the noodles and gently toss to combine.
6. In a separate medium bowl, whisk together the eggs, heavy cream, sour cream, 2 cups of the feta, dill, parsley, nutmeg, 1 teaspoon salt, and pepper to taste.
7. Pour the egg mixture over the noodles and spinach, gently folding to incorporate evenly.
8. Transfer everything to the prepared baking dish. Sprinkle the top with the Parmesan and the remaining 1 cup of feta.
9. Bake for about 45 minutes, rotating the dish halfway through, until the top is golden and the custard is set.
10. Let the kugel cool for 10 minutes before serving.

