

Classic Noodles Romanoff: A Rich and Creamy Pasta Dish You'll Love

with a hint of tanginess, then



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20 min

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INGREDIENTS

12 oz egg noodles
2 tablespoons butter
1 cup sour cream
1/2 cup grated Parmesan cheese
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
1/8 teaspoon salt
... teaspoon black pepper
... teaspoon paprika (optional, for color and flavor)

Chopped parsley, for garnish

How to Make Noodles Romanoff:

1. Cook the Noodles:

Bring a large pot of salted water to a boil.

Add the egg noodles and cook according to package instructions until al dente.

Drain and set aside.

2. Prepare the Sauce:

In the same pot, melt butter over low heat.

Stir in sour cream, Parmesan cheese, garlic powder, onion powder, salt, black pepper, and paprika.

Cook, stirring continuously, until everything is smooth and heated through (about 2-3 minutes).

3. Combine & Serve:

Add the cooked noodles back into the pot with the sauce.

Toss until the noodles are evenly coated in the creamy, cheesy mixture.

Garnish with chopped parsley and serve warm.

Pro Tips & Variations:

What to Serve with Noodles Romanoff:

Grilled Steak - The richness of the noodles complements the smoky, juicy flavor of steak.

Garlic Butter Shrimp - A seafood pairing that adds a fresh contrast.

Roasted Vegetables - Try asparagus, Brussels sprouts, or bell peppers for balance.

Crispy Chicken Cutlets - A crunchy protein that works beautifully with the creamy sauce.

A Light Side Salad - Something fresh, like a lemony arugula or Caesar salad, helps cut through the richness.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. Cook the Noodles: Bring a large pot of salted water to a boil.
2. Add the egg noodles and cook according to package instructions until al dente.
3. Drain and set aside.
4. Prepare the Sauce: In the same pot, melt butter over low heat.
5. Stir in sour cream, : Parmesan cheese, garlic powder, onion powder, salt, black pepper, and paprika.
6. Cook, stirring continuously, until everything is smooth and heated through (about 2-3 minutes).
7. Combine & Serve: Add the cooked noodles back into the pot with the sauce.
8. Toss until the noodles are evenly coated in the creamy, cheesy mixture.
9. Garnish with chopped parsley and serve warm.
10. Pro Tips & Variations: ? Want a sharper cheese flavor? Use aged white cheddar or Gruyère in place of Parmesan.
11. ? Make it extra creamy - Stir in ... cup heavy cream or a bit of cream cheese for an even richer texture.
12. ? Add some protein - Mix in shredded rotisserie chicken, cooked shrimp, or crispy bacon.
13. ? Spice it up! A pinch of red pepper flakes or smoked paprika adds a mild kick.
14. ? Prefer a baked version? Transfer the noodles to a buttered baking dish, sprinkle with extra Parmesan, and broil for 2-3 minutes until golden.
15. What to Serve with Noodles Romanoff: This creamy pasta pairs well with a variety of mains and sides,

including:

16. Grilled : Steak - The richness of the noodles complements the smoky, juicy flavor of steak.
17. Garlic : Butter Shrimp - A seafood pairing that adds a fresh contrast.
18. Roasted : Vegetables - Try asparagus, Brussels sprouts, or bell peppers for balance.
19. Crispy : Chicken Cutlets - A crunchy protein that works beautifully with the creamy sauce.
20. A Light : Side Salad - Something fresh, like a lemony arugula or Caesar salad, helps cut through the richness.
21. FAQs (From My Kitchen to Yours): Q: Can I make Noodles Romanoff ahead of time?A: Yes! Store in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop with a splash of milk to loosen the sauce.
22. Q: Can I use a different type of pasta?A: Absolutely! While egg noodles are traditional, you can use fettuccine, penne, or even spaghetti.
23. Q: Is there a way to make this dish lighter?A: You can swap sour cream for Greek yogurt or use light sour cream for a lower-fat version.
24. Q: Can I freeze Noodles Romanoff?A: It's best enjoyed fresh, but if needed, freeze it in a sealed container for up to 2 months. Reheat with a little extra butter or cream to restore the texture.
25. Why You'll Love This Recipe: This Noodles Romanoff recipe is the perfect mix of creamy, cheesy, and comforting—all made with simple ingredients in just 20 minutes. It's a versatile side dish that pairs well with almost anything, but it's also satisfying enough to be enjoyed on its own.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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