

Slow Cooker Amish Sour Cream Noodles: Creamy, Cozy, and Easy to Love

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METHOD

Slow cooker

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INGREDIENTS

Egg noodles
Sour cream
Cream-based soup or creamy sauce components
Butter
Cottage cheese or cream cheese in some versions
Seasonings like salt, pepper, garlic powder, or onion
Sometimes ground beef or another savory add-in

DIRECTIONS

1. Prepare the noodle base according to your recipe directions, usually by boiling the noodles until just tender.
2. In a mixing bowl, combine the creamy ingredients such as sour cream, butter, and any cheese or soup called for.
3. Stir in seasonings and mix until smooth.
4. Fold the cooked noodles into the creamy mixture until evenly coated.
5. Transfer everything to the slow cooker.
6. Cook on low until hot, creamy, and fully combined.
7. Stir gently before serving so the sauce stays smooth and coats every noodle.

SWAPS & NOTES

Egg noodles are often the best fit for this kind of dish because they stay tender and give the recipe its classic comforting texture.

If using another noodle shape, choose one that can hold up to a creamy sauce.

Sour cream is the key flavor here, so full-fat sour cream will usually give the richest result.

It adds both creaminess and that gentle tang that makes the dish stand out.

TIPS FOR SUCCESS

Do not overcook the noodles before they go into the slow cooker.

Since they continue softening as they sit in the creamy mixture, slightly undercooking them at first helps prevent mushiness later.

Creamy noodle dishes can break down if overmixed, especially once the noodles are very soft.

Taste and adjust the seasoning near the end.

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

Original recipe: <https://chefmaniac.com/slow-cooker-amish-sour-cream-noodles-creamy-cozy-and-easy-to-love/>