



Ingredients

- 2 large eggs
- $\frac{3}{4}$ tsp salt
- 2 tbsp milk
- $1\frac{1}{2}$ - 2 cups all-purpose flour

EGG NOODLES

"Soft, chewy noodles great for soups, stir fry, or paired with your favorite sauce"



Instructions

1. Combine eggs, milk, and salt together until smooth. Stir in one cup of flour until smooth. Add additional flour, one spoonful at a time, until the dough comes together in a ball. Dough should be slightly sticky.
2. Knead dough on a floured surface with hands until no longer sticky, about 3-5 minutes. Rest dough for 10 minutes.
3. Roll dough out on a floured surface until very thin, less than $\frac{1}{4}$ ".
4. Use a sharp knife or ulu or pizza cutter to cut noodles into strips
5. Add to boiling water and cook until tender to bite, about 2-3 minutes.

Notes:

- *If making chicken noodle soup, add in at the end for 2-3 minutes to boiling broth.*