**Farfel Kugel**

**AKA:**

Emeril Lagasse Creole Kugel

**Ingredients**

1-2 tablespoons oil

½ sweet onion, chopped  
2 bell peppers, chopped  
6 green onions, chopped  
2 stalks celery, chopped  
3 cloves garlic, chopped  
1/2 cup chopped parsley  
1 16 -ounce box farfel  
2 eggs, lightly beaten  
½ cup + Pine nuts   
22 ounces chicken broth- kosher oar veggie broth  
Salt and pepper, to taste  
½ cup sliced mushrooms –optional

**Method**

1. Preheat oven to 350
2. Ina large pot with pam and oil sweat onions, celery, add in garlic.
3. Add and sauté peppers, gr. Onions, mushrooms & parsley till soft
4. Add farfel, cook 2-3 min,
5. Add eggs, cook 2 min. add pine nuts
6. Add broth, mix well, test for seasonings
7. Bake in a greased Pyrex for 30-45 min.

**Source:**

Food network on internet, adapted by Helen

**Notes:**

1. Good