

[Noodles with cottage cheese](#)



Ingredients:

- 1 cup cottage cheese
- 500 g (17 oz) noodles
- 1 tbsp butter
- ½ cup ground walnuts
- 1-2 tbsp buckwheat
- honey

Prepare homemade noodles

Makes 4 servings

This recipe is ideal when you're looking for quick lunch or dinner ideas. It's a little different from what we are used of when we make pasta dishes. But don't hesitate and give it a try it may surprise you how tasty it is.

In this recipe we used homemade cheese that was strained in the Cheese maker. See the recipe for cottage cheese [here](#). We used store bought pasta, or you can make it yourself too.

Cook the pasta in salted water, following the instructions of the producer. In the meantime prepare the buckwheat flakes: heat non-sticking flat pan and put in the buckwheat, when they pop remove them from the pan immediately.

When the noodles are cooked, strain them. Put in the butter and stir until melted. Serve proper amount of noodles on the plates. Top with cottage cheese and walnuts, sprinkle some buckwheat flakes and drizzle honey over it.

See more cheese recipes [here](#).

Products used to prepare this recipe:



[Kefir Fermenter](#)

[Buy on Kefirko.com](#)



Cheese Maker

[Buy on Kefirko.com](http://Kefirko.com)