

Beef & Noodles

A quick dinner to whip up after a [pot roast](#) to use the left over beef and gravy.

Ingredients

- 1 - spaghetti sauce jar full of gravy/drippings from a previous slow cooker meal
- 1/4 Tbs flour to 1/2 cup milk
- 1 bag - egg noodles
- Leftover beef/pork/meat; cubed or shredded

Instructions

1. Cook and drain the egg noodles.
2. Heat drippings in pot; shake the flour and milk in mason jar and whisk into drippings to make creamy
3. Returning noodles to pot and and stir well.
4. Serve hot or pack for lunches. Warms up easily in the microwave.

Special Notes

This would be a good candidate for frozen, pre-made dinners.

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