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## Oma's Cheese Spätzle

### Ingredients:

- 3 - 4 cups cooked Spätzle (12 oz. dry Spätzle)
- 2 - 3 cups shredded Emmentaler cheese
- 2 Tbsp butter (or olive oil)
- 2 small onions (sliced)
- salt and pepper

### Instructions:

1. Preheat oven to 325° F.
2. Heat butter (or oil) in skillet and sauté onions until tender and lightly browned, about 5 - 10 minutes.
3. Butter casserole dish. Begin by layering with 1/2 of the Spätzle, season with salt and pepper, sprinkle with 1/2 of the cheese. Repeat, ending with the cheese.
4. Top with the sautéed onions.
5. Bake, uncovered, about 20 - 30 minutes, or until bubbly and slightly browned on top.
6. makes 4 - 6 servings.

### Hints:

- Try this with Cheddar or Jarlsberg cheeses or a combination of the two.