



**EGG-CEPTIONAL  
EASTER NESTS**



**Nestlé**

Good Food. Good Life

# EGG-CEPTIONAL EASTER NESTS

(MAKES 30 NESTS)

Get ready for the Easter Bunny's visit with an unforgettable treat. Nestled in delicious butterscotch or chocolate nests, the unforgettable taste of these elegantly wrapped candy eggs will leave kids hopping for more.

Wax paper

- 1½ to 2 cups (11- to 12-ounce package) NESTLÉ® TOLL HOUSE® Butterscotch or Semi-Sweet Chocolate Morsels
- ¼ cup creamy peanut butter
- 2 cans (5 ounces each) chow mein noodles
- 30 to 60 NESTLÉ® NestEggs, any flavor

**LINE** trays with wax paper.

**MICROWAVE** morsels in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Stir in peanut butter until well blended.

**ADD** chow mein noodles to morsel mixture; toss until coated. Using ice cream scoop that measures about 2 rounded tablespoons, scoop and drop onto prepared trays then immediately shape into nests. Refrigerate until ready to serve. Before serving, place one or two NestEggs in each nest. Store prepared nests in covered container for up to 1 day.

**Find recipe nutrition information and more Nestlé recipes on Meals.com.**



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**Download recipe and photo at:**  
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