**Herb Spaetzle**  
  
1 1/2 cups all-purpose flour  
Kosher salt  
2 eggs  
1/2 cup milk  
1/2 cup mixed chopped herbs (parsley, chives, marjoram, oregano or dill are great)  
Extra-virgin olive oil  
  
  
Bring a large pot of well salted water to a boil over medium heat.

In a small bowl whisk together the eggs and milk until they are a homogeneous mixture.

In a large bowl, add flour and make a hole in the flour. Add a pinch of salt and using a fork, gradually combine the milk/egg mixture with the flour. Mix until they are just combined. Stir in 1/4 cup of the herbs.

Place the batter in a colander over the boiling water. Using a rubber spatula or a spaetzle maker, push the batter through a colander into the boiling water. Boil the spaetzle for 2 to 3 minutes or until firm. Drain the spaetzle and place in a medium bowl. Add some olive oil and the remaining 1/4 cup of herbs. Toss to coat evenly and serve immediately.

Read more at: http://www.foodnetwork.com/recipes/anne-burrell/herb-spaetzle-recipe.html?oc=linkback