Crowd-Pleasing Vegetable Bake

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 12

1 package (20 oz) frozen cauliflower

1 package frozen cut broccoli

1 can (17 oz) cream-style corn

1 can (17 oz) whole kernel corn, frozen, drained

2 cups (8 oz) Swiss cheese, shredded

1 can (10 3/4 oz) cream of celery soup

1 can (4 oz) sliced mushrooms, drained

1 1/2 cups soft rye bread crumbs

2 tablespoons butter, melted

Preheat oven to 375 degrees.

Cook cauliflower and broccoli according to pa kage directions; drain. Cut up any large pieces.

Combine both corns, cheese and soup. Fold in cooked vegetables and mushrooms. Place mixture in a 13x9x2-inch baking dish.

Toss bread crumbs with melted butter; sprinkle on top of casserole.

Bake, uncovered, for 30 to 35 minutes.

Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 126 Calories; 8g Fat (55.1% calories from fat); 7g Protein; 8g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 188mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.