

Ham Vegetable Casserole

Helen R Krol - Hudson's West Warren

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

1 can (16 ounce) peas, juice reserved

1 can (16 ounce) carrots, juice reserved

6 medium potatoes, sliced 1/4-inch thick

1 onion, sliced

1 pound baked ham, thinly sliced

1 can (10-3/4 ounce) tomato soup

Preheat the oven to 300 degrees.

In a casserole, layer the potato slices, peas, carrots, onion and ham.

In a small bowl, combine the reserved juices with the tomato soup. Pour over the layers in the casserole.

Bake for about one hour or until the potatoes are done.

Pork

*Per Serving (excluding unknown items): 213 Calories; 1g Fat (3.6% calories from fat); 7g Protein; 46g Carbohydrate; 6g Di
194mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Vegetable; 0 Fat.*