

Betty's Cheesy Mixed Vegetable Casserole Recipe



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In this video, Betty demonstrates how to make her terrific Cheesy Mixed Vegetable Casserole. It is great for taking to pot luck dinners, but it make a perfect side dish for any entrée—no need for more than this, because it is loaded with vegetables—and good taste!

Ingredients:

16 oz. package frozen mixed vegetables
1 cup chopped celery
½ cup chopped onion
1 cup mayonnaise
½ cup shredded sharp Cheddar cheese (for casserole mixture)
¼ teaspoon salt
1/8 teaspoon ground black pepper
2 cups bit-sized cheddar cheese crackers (Cheez-its), crushed
¼ cup butter or margarine, melted
½ cup shredded sharp Cheddar cheese (for topping)
cooking oil spray for baking dish

Cook 16 oz. frozen vegetables according to package directions. Drain well.

In a large mixing bowl, combine cooked vegetables, 1 cup chopped celery, ½ cup chopped onion, 1 cup mayonnaise, ½ cup shredded sharp Cheddar cheese, ¼ teaspoon salt, and 1/8 teaspoon pepper. Spoon into an 8-inch by 12-inch by 2-inch (or similar) baking dish that has been sprayed with cooking oil. In a small bowl, combine crushed Cheddar cheese crackers (this will be less than 2 cups after being crushed), ¼ cup melted butter or margarine, and ½ cup shredded Cheddar cheese. Sprinkle crumb mixture evenly over the top of the casserole. Bake at 300 degrees for 25 to 30 minutes, or until casserole is bubbly and the top is beginning to brown lightly. Remove from oven and serve as soon as possible. A delightful way to get your family eating (and enjoying) vegetables!!!