Egg and Vegetable Casserole
Serves 6

Ingredients:
- 2 cup mixed vegetables, cooked or canned, drained
- 6 eggs, hard boiled, coarsely chopped
- 1/4 cup onion, finely chopped
- 1 can cream of mushroom, celery, or chicken soup
- 1/2 tsp salt
- 1/4 cup cracker crumbs or crumbled oyster crackers
- 1 cup shredded cheese

Instructions:
1. Preheat oven to 350 degrees F.
2. Spray a 8x8 inch casserole dish with non-stick cooking spray.
3. Combine vegetables, eggs, onion, soup and salt into a medium bowl.
4. Pour into casserole dish.
5. Toss cracker crumbs (or oyster crackers) and cheese together in a small bowl.
6. Sprinkle crackers and cheese mixture over casserole.
7. Bake 30 minutes, or until bubbling hot and casserole is firm.

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