

Recipes Using Foods in Your Pantry



Make the most of your pantry foods with easy, tasty recipes families love using common ingredients.



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.

FIND MORE RECIPES @ go.illinois.edu/EatMoveSaveRecipes

I ILLINOIS
Extension

**COLLEGE OF AGRICULTURAL, CONSUMER
& ENVIRONMENTAL SCIENCES**

This institution is an equal opportunity provider. This material funded by USDA's Supplemental Nutrition Assistance Program - SNAP. University of Illinois | U.S. Department of Agriculture | Local Extension Councils Cooperating
University of Illinois Extension provides equal opportunities in programs and employment.