

Cheesy Mixed Vegetable Bake



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
roast beef



**MONEY
Cook's
SAVER**

To be sure you are purchasing quality frozen vegetables, check for freshness by shaking the package—they should be loose and pourable. If vegetables are clumped, they have been thawed and refrozen.

SHOPPING LIST

- Swiss cheese • sour cream
- frozen mixed vegetables
- mushroom soup
- French-fried onions • pimiento

ON HAND

- pepper

INGREDIENTS

- 1 (16-ounce) package frozen mixed broccoli, carrots and cauliflower
- 1 (4-ounce) can chopped pimiento, drained, divided
- 1 (10-ounce) can golden mushroom soup
- 1/3 cup sour cream
- 1/4 teaspoon pepper
- 1 (3-ounce) can French-fried onions, divided
- 1 cup shredded Swiss cheese, divided

SERVES **6**

COOKIN' *Express*

- Store leftovers in a plastic container, not in the casserole dish. The dish will be easier to clean if you soak it soon after baking.
- To reduce baking time to 15 minutes in step 2, partially cook frozen vegetables before mixing with the remaining ingredients.

Make Ahead

Prepare the casserole up to 2 days ahead. Place in a microwave-safe dish. To reheat, microwave on MEDIUM for 10 minutes or until heated through.

1 Preheat oven to 350°F. Grease a large casserole dish. Combine vegetables, half of the pimiento, soup, sour cream, pepper, half of the fried onions and half of the cheese in a bowl; mix.



2 Spoon mixture into prepared casserole. Bake for 20 minutes.



3 Sprinkle remaining fried onions and cheese on top of casserole. Bake casserole for 5 minutes longer.



4 Remove casserole from oven. Sprinkle with remaining pimiento. Let stand for 5 minutes before serving.

◆ VARIATION

To satisfy cheese lovers in your household, substitute a cheese soup for the mushroom soup.