

SPICY VEGETABLE & PASTA BAKE

SERVES 6

Vegetable Spray

- 1 Onion (medium), sliced/
quartered
- 1 Zucchini (medium), sliced
- 2 Yellow squash, sliced
- 30 Asparagus tips (blanch
until tender)
- 1 teaspoon Cajun spice
- 1/2 teaspoon garlic salt
- 1 (10.5oz) can Cream of
Celery Soup
- 1/2 cup chicken broth
- 3 Tablespoons sour cream
- 2 Tablespoons mayonnaise
- 2 eggs, beaten
- 1/4 teaspoon black pepper
- 2-1/2 cups extra wide egg
noodles, cooked
- 1 cup Swiss cheese, finely
grated
- 2 cups unsalted saltine
crackers, crumbled
- 2 tablespoons margarine,
melted

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THIS LINE

Preheat oven to 400° F. Spray skillet with vegetable spray.

Combine onion, zucchini and yellow squash, asparagus, spice, and salt in skillet. Saute' until tender. Set aside.

Mix soup, broth, sour cream, mayonnaise, eggs, pepper, noodles, and cheese. Add vegetables, mix well.

Spray two-quart baking dish with vegetable spray, pour mixture into dish. Bake for 45 minutes.

Remove from oven, top with crackers, and drizzle with margarine. Return to oven and bake until crackers start to brown.

Let stand 5 minutes before serving.

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