

VEGETABLE NOODLE CASSEROLE

Thank you for bringing a casserole to St. Julian's first Supper Club at Foundation Community's Lakeline apartments!!

Please bring the casserole in disposable pan, cooked, hot and ready to eat!

Arrive at the Learning Center, Lakeline Apartments at 5:45 pm Wednesday, August 31st

Dinner will begin at 6:00pm!

**More detailed information/directions to come mid August via email.

Ingredients:

- 1 can (10-³/₄ ounces) condensed cream of celery soup, undiluted
- 1 can (10-³/₄ ounces) condensed cream of broccoli soup, undiluted
- 1 ½ cups milk
- 1 cup grated Parmesan cheese, divided
- 2 teaspoons garlic powder or 3 garlic cloves, minced
- 2 tablespoons dried parsley flakes
- ½ teaspoon pepper
- ¼ teaspoon salt
- 1 package (16 ounces) wide, egg-free noodles
- 1 package (16 ounces) frozen California-blend vegetables, thawed
- 2 cups frozen corn, thawed

1. Preheat oven to 350 degrees. In large bowl, combine soups, milk, ³/₄ cup cheese, garlic powder or minced garlic, parsley, pepper and salt. Stir in noodles, vegetable blend and corn.

2. Pour into a greased foil or **disposable** 13x 9 baking dish. Sprinkle with remaining cheese. Cover and bake 45-50 minutes or until heated through.

(Will make about 10 servings)