

Side Dish

Scalloped Succotash

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 12

2 cans (17 oz) whole kernel corn, frozen
1 can (16 oz) lima beans, drained
1 can (13 oz) evaporated milk
1 cup (4 oz) Swiss cheese, shredded
2 eggs, beaten
1/4 cup green onions with tops, sliced
1/4 cup pimiento, chopped
dash pepper
2 cups (44 crackers) saltine cracker, coarsely crushed
2 tablespoons butter

Preheat oven to 350 degrees.

Drain corn, reserving liquid. Add waterr to corn liquid, if necessary, to make 3/4 cup. In a bowl, combine corn liquid, corn, limas, evaporated milk, cheese, eggs, onion, pimiento, pepper and 1 1/2 cups of the cracker crumbs.

Bake, covered, for 30 minutes.

Toss together the remaining 1/2 cup of cracker crumbs and the melted butter to combine; sprinkle on top of casserole.

Bake, uncovered, for 45 to 50 minutes more.

Let stand 10 minutes before serving.

Garnish with a parsley sprig and halved cherry tomato, if desired.

Per Serving (excluding unknown items): 170 Calories; 7g Fat (37.6% calories from fat); 9g Protein; 18g Carbohydrate; 3g Dietary Fiber; 55mg Cholesterol; 88mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat.