

Side Dish

Corn-Mushroom Bake

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 8

1/4 cup all-purpose flour
1 can (17 oz) cream-style corn
1 package (3 oz) cream cheese, cut in cubes
1/2 teaspoon onion salt
1 can (17 oz) whole kernel corn, drained
1 can (4 oz) sliced mushrooms, drained
1/2 cup Swiss cheese, shredded
1 1/2 cups soft bread crumbs
3 tablespoons butter, melted

Preheat oven to 400 degrees.

In a saucepan, stir flour into cream-style corn. add cream cheese and onion salt; heat and stir until cream cheese melts. Stir in whole kernel corn, mushrooms and Swiss cheese. Place mixture in a 1 1/2-quart casserole. Toss bread crumbs with melted butter to combine; sprinkle on top of casserole.

bake, uncovered, until heated through, 30 to 40 minutes.

Per Serving (excluding unknown items): 205 Calories; 17g Fat (72.7% calories from fat); 6g Protein; 9g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 294mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.