

## **Creamy Corn Casserole**

Riverside Bank (GA) Cookbook

**Servings: 8**

**1 cup celery, finely chopped**  
**1/4 cup onion, finely chopped**  
**1/4 cup sweet red pepper, finely chopped**  
**3 tablespoons margarine, divided**  
**1 can (10 3/4 oz) condensed cream of chicken soup, undiluted**  
**3 cups corn (fresh, frozen or drained can)**  
**1 can (8 oz) sliced water chestnuts, drained**  
**1/3 cup slivered almonds, optional**  
**1/2 cup soft bread crumbs**

Preheat oven to 350 degrees.

In a medium skillet, saute' celery, onion and pepper in two tablespoons of margarine until tender. Remove from heat. Stir in soup, corn, water chestnuts and almonds (if desired).

Transfer mixture to a two-quart baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle on top of casserole.

Bake, uncovered, for 25-30 minutes or until bubbly.

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Per Serving (excluding unknown items): 112 Calories; 9g Fat (70.7% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 326mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat.