

Creamed Eggs and Peas

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*4 hard-cooked eggs, sliced
3 cups cooked peas
3 tablespoons butter
2 tablespoons flour
1 1/2 cups milk
salt
pepper*

Preheat the oven to 350 degrees.

Arrange half the sliced eggs in a layer in a greased casserole dish. Layer half of the peas over the top. Repeat the layers. Season with salt and pepper.

In a saucepan, make a white sauce with the milk and flour.

Pour the white sauce over the peas and eggs.

Bake for 30 minutes.

Serve hot,

Per Serving (excluding unknown items): 1300 Calories; 69g Fat (47.6% calories from fat); 65g Protein; 106g Carbohydrate; 27g Dietary Fiber; 991mg Cholesterol; 1926mg Sodium. Exchanges: 5 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 11 Fat.