

Side Dish

Pea and Celery Bake

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 8

1 package (10 oz) frozen peas
1 bunch (4 1/2 cups) celery, bias-cut in 1-inch pieces
1/2 cup onion, chopped
2 teaspoons instant chicken bouillon granules
1 can (8 oz) tomato sauce
2 tablespoons butter
1/2 teaspoon dried oregano, crushed
1/3 cup Parmesan cheese, grated

Preheat oven to 400 degrees.

In a colander, rinse peas with hot water to thaw.

In a saucepan, mix celery, onion, bouillon and 1/2 cup water. Cover; bring to boiling. Reduce heat and simmer until celery is tender, 12 to 15 minutes. Stir in peas, tomato sauce, butter and oregano. Place mixture in a 1 1/2-quart casserole.

Bake, uncovered, until done, about 30 minutes.

Sprinkle with cheese.

Per Serving (excluding unknown items): 60 Calories; 4g Fat (55.7% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 285mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.