



Swiss Vegetable Medley

Ingredients:

- 1 bag (16 oz.) frozen vegetable combination (broccoli, carrots, cauliflower), thawed & drained
- 1 can (10 $\frac{3}{4}$ oz.) condensed cream of mushroom soup
- 1 cup (4 oz.) shredded Swiss cheese, divided
- 1/3 cup sour cream
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 jar (4 oz.) diced pimiento, drained (optional)
- 1 can (2.8 oz.) french fried onions, divided

Directions:

- Preheat oven to 350°.
- In large bowl, combine vegetables, soup, $\frac{1}{2}$ cup cheese, sour cream, pepper, pimiento and $\frac{1}{2}$ can french fried onions. Pour into shallow 1-quart casserole.
- Bake, covered, for 30 minutes or until vegetables are done.
- Sprinkle remaining cheese and onions in diagonal rows across top; bake, uncovered, 5 minutes or until onions are golden brown.

Prep time: 5 minutes

Microwave Directions: Prepare vegetable mixture as above; pour into shallow 1-quart microwave-safe casserole. Cook, covered, on HIGH 8 to 10 minutes or until vegetables are done. Stir vegetables halfway through cooking time. Top with remaining cheese and onions as above; cook, uncovered, 1 minute or until cheese melts. Let stand 5 minutes.

Yield: 6 servings