



Broccoli and Corn Bake

Ingredients:

Non stick cooking spray
15 ounces can cream corn
10 ounces broccoli, frozen, thawed
20 low sodium whole-wheat
crackers
1 egg, beaten

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5 ounces evaporated skim milk

Topping:

6 low sodium whole-wheat crackers, crushed

1 tablespoon reduced-calorie margarine, melted

Equipment:

2 quart casserole dish Small saucepan Small bowl Can opener Measuring spoons Measuring cups Spatula

Number of Servings: 6 Prep Time: 10 minutes Total time: 50 minutes For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Nutrition Facts

Serving Size: 1 cup

Servings: 6)		
Amount Per	Serving		
Calories 1	79	Calories from	Fat 45
6		%Daily	Value*
Total Fat 5	ig		8%
Saturate		5%	
Cholesterol 36mg			12%
Sodium 31	8mg		13%
Total Carbohydrate 30g			10%
Dietary Fiber 2g			9%
Protein 7g			14%
Vitamin A	24%	Vitamin C	50%
Iron	6%	Calcium	11%
100.00.00		based on a 2 000 or	ı.

Directions

- 1. Preheat oven to 350°F. Spray 2 quart casserole dish with non stick cooking spray.
- 2. Open corn and pour into a colander. Rinse under cool water to remove salt, set aside to drain.
- 3. Place crackers in a bag and crush with your hands or a rolling pin. Set aside.
- 4. To crack an egg, tap it in several places on a hard surface until the shell is broken, and pull apart with your fingers. Pour the egg into a glass and check for shells and bad smells. if it is OK, add to a medium mixing bowl. Open evaporated milk and add to egg. Beat until well mixed.
- 5. Add corn, thawed broccoli, half of the crushed crackers and pour into casserole dish.
- 6. Melt margarine in a small sauce pan and mix in other half of crushed crackers until well coated. Pour over broccoli mixture.
- 7. Bake at 350°F for 40 minutes.

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