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Vegetable Casserole

Posted by luvItalian on the Cooking Light Bulletin Board

1 lb carrots cut diag., 1/2 inch slices
2 zucchini sliced, not too thin
small head of broccoli
small head of cauliflower
1/2 cup mayo (I used a little less than a 1/3 cup)
2 T grated onion
3/4 t horseradish
1/2 t salt
1/2 t pepper
1/3 cup breadcrumbs (I used panko)
1/3 cup grated parm. cheese
1/4 cup melted butter

Cook vegetables in small amount of salted water until crisp. Drain and reserve 1/4 cup of the liquid. Combine liquid, mayo, onion, horseradish, salt & pepper. Put vegetables into greased casserole dish & pour mixture over top, mix well. Combine cheese, breadcrumbs & butter and sprinkle over top. Bake 375 degrees for 15 - 20 minutes until bubbly.