

CARROTS AU GRATIN

Submitted By Susanne Tullos



Category: Vegetables

Ingredients:

3 cups sliced carrots, cooked until tender
10 3/4 ounce can cream of celery soup
1 cup grated cheese

Topping:

1/4 cup dry bread crumbs
1 tablespoon butter or margarine, melted

Instructions:

Combine carrots, soup and cheese. Pour into greased 1 quart casserole. Combine topping and spread over carrot mixture. Bake at 350 degrees for 25 minutes.