



Because no student **FEED-A-BULL** Should go hungry

Mixed Veggie Casserole Chili

Prep Time: 15 Min.

Total Time: 50 Min.

Ingredients:

- ½ cup salted butter, divided
- 1 cup finely chopped celery
- ½ cup finely chopped yellow onion
- 2 (15 ounce) cans of mixed vegetables, drained
- 1 (15 ounce) can whole corn, drained
- 1 cup American cheese grated or finely chopped
- ¾ cup mayonnaise
- 1 sleeve Ritz crackers, crushed

Instructions:

1. Preheat oven to 350 degrees F
2. Melt half of the butter over medium heat in a sauté pan and cook the celery and onion until softened, 8 to 10 minutes. Remove from the heat and transfer to a large bowl.
3. To the bowl, add the mixed vegetables, corn, American cheese and mayonnaise and stir to combine. Transfer the mixture to a square casserole dish and sprinkle the crushed Ritz crackers over top. Melt the remaining butter and drizzle over the top.
4. Bake for 30 to 35 minutes, or until golden brown on top