

# Autumn Vegetable Casserole

From – *1,000 Vegetarian Recipes*

1 ½ cups halved Brussels sprouts  
1 ½ cup cauliflower florets  
1 cup sliced carrots, sweet potatoes, winter squash, rutabaga or turnips  
1 cup chopped onions  
3 Tbsp butter  
1 ½ Tbsp flour  
½ cup milk  
½ cup vegetable broth  
¾ cup shredded cheese  
¼ cup unflavored bread crumbs

- Preheat oven to 350 degrees.
- Cook the Brussels sprouts, cauliflower, carrots and onions in boiling water until tender, about 10 minutes. Drain.
- In a saucepan, melt 2 Tbsp butter over medium-high heat.
- Stir in the flour until absorbed.
- Stir in the milk and broth.
- Bring to a boil, stirring constantly.
- Stir in the cheese.
- Add the vegetables and toss.
- Spoon into a buttered casserole dish.
- In a small saucepan, melt the remaining butter over medium heat.
- Remove from heat.
- Add the bread crumbs and stir until butter is absorbed.
- Sprinkle the bread crumbs over the creamed vegetables.
- Bake 30 minutes or until topping is browned.



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