

Almond Baked Celery

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A scrumptious and simple dish that will warm any winter evening, this almond baked celery is a simple casserole bursting with flavors. Tender celery and crunchy almonds are baked with Cream of Celery soup and Cheddar cheese until bubbling and perfect. Serve piping hot and enjoy the simple comfort of this savory casserole.

Ingredients:

1 bunch celery, thinly sliced
1 ½ cans cream of celery soup
½ c. sliced almonds
½ c. Cheddar cheese, grated
½ c. breadcrumbs
salt and pepper to taste
1 Tbsp butter

Directions:

1. Preheat oven to 375 degrees F. Prepare a 2-quart casserole dish by greasing or spraying with cooking spray, and set aside.
2. In casserole dish layer celery, nuts, cheese and soup, repeating until all ingredients have been used. Top with bread crumbs and dot with butter.
3. Bake for 40-45 minutes or until cooked through. Serve hot.

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