## **Au Gratin Vegetables**

Makes 4 servings

- 1. Make White Sauce in a sauce pan by combining ½ cup of Magic Mix and 1 cup of water. Stir over medium heat until smooth and thick.
- 2. Add 1 cup shredded low-fat cheese and stir until melted.
- 3. Add 2 cups cooked vegetables. Stir well.
- 4. Place in ungreased, 1-quart casserole dish. Sprinkle with ½ cup cereal or bread crumbs.
- 5. Bake at 325°F for 15 to 18 minutes, or until heated through.



## **Vegetables in Cheese Sauce**

Makes 4 servings

- 1. Prepare Cheese Sauce as directed (page X). Add 2 cups cooked vegetables.
- 2. Heat through and serve.

