

Cheesy Carrot Casserole

with Beck Farms Carrots



INGREDIENTS

6 cups carrots, peeled & sliced
1/4 cup butter
1/2 cup onion, chopped
1/4 cup all purpose or gluten free flour
1 tsp salt
1/4 tsp pepper
1/4 tsp celery salt
1 tsp prepared mustard
2 cups milk
250 g (8oz) cheddar cheese, shredded
Bread Crumb Mix:
2 tbsp butter
1/2 cup dry bread crumbs (regular or
gluten free)

DIRECTIONS

- Bring carrots, covered with salted water, to a boil and cook until tender. Drain and set aside.
- In a small saucepan, melt butter, then add onion and sauté until soft.
- Mix flour, salt, pepper, and celery salt in well. Stir in mustard and milk, bring mixture to a boil, stirring until it thickens.
- In a large casserole dish, layer 1/2 the carrots, 1/2 the cheese, remainder of carrots, then remainder of cheese.
- Melt the butter for the crumb mix in a small saucepan then stir in crumbs to combine. Spread mixture over the top of the casserole.
- Bake uncovered in 350 degree oven for 25-30 minutes until browned.
- Serves 8.