
Pumpkin Carrot Casserole

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1/3	cup	water (omit if pumpkin puree is runny	
2-3	tbsp	maragine	
1	cup	carrots	grated
2	cups	pumpkin puree	
1-1/3	tsp	salt	
1	cup	dried parsley or 1 Tbsp. minced fresh	
3		eggs	
2/3	cup	dried milk powder	
1/3	cup	water	
1-1/3	cups	cheese	grated
1-1/2	cups	packed bread crumbs	

Recipe Instructions:

1. In a pan add 1/3 cup water, margarine and carrots
2. Cook until carrots are softened.
3. Add pumpkin puree, salt and parsley and heat until boiling.
4. In a large bowl mix together eggs, dried milk powder, 1/3 cup water and cheese.
5. Mix in hot ingredients and pour into greased glass lasagna pan.
6. Cover with bread cubes. Push down into liquid.
7. Bake at 375 degrees F. (190 degrees C) for 30-45 minutes.

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