

"Cheesey Noodle Casserole"

One can of peas - drained

One can of cream of celery

4 oz of Velveeta cheese

1 can of milk

crumbs from reg. potato chips

1 bag of egg noodles - cooked as directed

Once noodles are cooked, drain and put back in pan; add peas, cream of celery, cubed Velveeta cheese, and use the cream of celery can to fill with milk and add to pan. Heat on med heat until cheese is melted and all is mixed. Pour chip crumbs over noodles and put in oven; 350 degrees for about 15 min or so, just to brown crumbs.

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