**MERLITON & ARTICHOKE CASSEROLE :** JEAN TROENDLE

6-7 mirlitons

14 oz artichoke hearts PROGRESSO chop into eights

1 cup parmesan cheese, KRAFT, GRATED

1 cup bread crumbs, PROGRESSO SEASONED ITALIAN

1-2 garlic cloves salt and pepper optional

5 tablespoons of olive oil

BOIL MIRLITONS 2 HOURS ( PIERCE WITH FORK WHEN SOFT)

STAND MIRLITON ON END AND CUT IN HALF AND REMOVE SEED

SKIN MIRLITONS, AND CHOP INTO BITESIZE PIECES

SPRAY 9X12 PAN WITH PAM

PUT ALL INGREDIENTS IN EXCEPT OLIVE OIL

MIX ALL INGREDIENT AND SPRINKLE IN OLIVE OIL TO MOISTEN ABOUT 5-6 TABLESPOONS ( DON’T PUT TOO MUCH)

BAKE @350\* FOR ABOUT 30 MINUTES OR UNTIL GOLDEN BROWN

\*\*\* 2 CANS OF REGULAR GREEN BEANS CAN BE USED IF MIRLITONS ARE NOT IN SEASON \*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*