

# NASCAR Egg Veggie Cassarole

10 eggs  
2 cups sour cream  
1/2 cup each chopped  
celery, green pepper, zucchini

1 lb bacon or sausage optional

Brown meat if you are adding any. Drain all but 1 tablespoon oil. If you are not using meat, use 1 tablespoon vegetable oil.

In mixing bowl, combine eggs, sour cream and vegetables.

Pour mixture in pan with the oil. Cook on medium heat until consistency of pudding. Add meat back in and transfer all to a baking dish (rectangle cake pan works). Bake 20-25 minutes on 400 degrees. Serve in squares.