

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

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Squash Stuffing Casserole

Ingredients:

- 3/4 cup water
- 1/4 tsp. salt
- 6 cups sliced yellow summer squash (1/4 inch thick)
- 1 small onion, halved and sliced
- 1 can condensed cream of mushroom soup, undiluted
- 1 cup sour cream
- 1 pkg. instant corn bread stuffing mix
- 1 can chopped green chilies
- Salt and pepper to taste
- 1 cup shredded cheddar cheese

Preparations:

- 1.) In a large saucepan, bring water and salt to a boil.
- 2.) Add squash and onion. Reduce heat; cover and cook until squash is crisp-tender, about 6 minutes. Drain well; set aside.
- 3.) In a bowl, combine soup, sour cream, stuffing and the contents of seasoning packet, chilies, salt and pepper; mix well.
- 4.) Fold in squash mixture. Pour into a greased shallow 2-qt. baking dish. Sprinkle with cheese.
- 5.) Bake, uncovered, at 350 degrees for 25-30 minutes or until heated through.

Makes 8-10 servings



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