



YELLOW SQUASH CASSEROLE

From the kitchen of Mom Dudley

Ingredients:

4 lbs. yellow squash (preferably small to medium), sliced into rounds about 1/3-inch thick
1 cup sour cream
1 large egg
3/4 cup + 1/3 cup panko breadcrumbs, divided
1 1/4 cups shredded sharp cheddar cheese
1/2 cup chopped parsley
2 Tbsp dried chives
3 Tbsp butter, divided
1 medium yellow onion, chopped
2 garlic cloves, minced (2 tsp)
1 cup finely shredded parmesan cheese, divided
Salt and freshly ground black pepper

Directions:

Preheat oven to 350 degrees. Spray a 13 by 9-inch baking dish with non-stick cooking spray.

Bring a large pot of water to a boil. Add squash and let boil just until nearly tender, about 5 - 6 minutes. Drain into a colander, set aside to drain well.

While squash is boiling in a mixing bowl stir together sour cream, egg, 1/3 cup breadcrumbs, cheddar cheese, 1/2 cup parmesan cheese, parsley and chives. Set aside.

Melt 1 Tbsp butter in a 12-inch sauté pan or deep skillet over medium heat. Add onion and sauté until slightly golden brown and tender, about 7 minutes. Add garlic and sauté 1 minute longer. Remove from heat.

Add squash and sour cream mixture to pan (with onions) and season with salt and pepper to taste. Toss mixture to evenly coat the pour into prepared baking dish and spread even. Cover with foil and bake in preheated oven 20 minutes.

Melt remaining 2 Tbsp butter in a small mixing bowl. Add in 3/4 cup panko and 1/2 cup parmesan cheese and toss to evenly coat mixture. Remove casserole from oven after the 20 minutes and sprinkle mixture evenly over top.

Move oven rack to upper third of the oven, return casserole to oven. Bake 10 minutes longer or until cheese has melted and casserole is heated through.

Turn on broiler and broil just briefly to make topping golden brown, about 1 - 2 minutes (don't walk away from it, it will brown quickly!). Serve casserole warm garnished with a little chopped parsley if desired.