

# Kathys Squash Casserole

*Mrs Donald B Reidel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*7 to 8 yellow squash  
4 - 5 slices bacon  
1 medium onion, chopped  
1 can (4 ounce) green  
chilies  
1 pound Longhorn cheese,  
grated  
salt  
pepper*

Preheat the oven to 350 degrees.

In a skillet, fry the bacon. Remove from the skillet. Saute' the squash. Place in a casserole dish.

Saute' the onion in the same skillet and mix with the green chilies and squash in the casserole dish.

Season the casserole with salt and pepper to taste. Sprinkle the Longhorn cheese on the top.

Bake for 25 to 30 minutes or until the cheese is melted.

(Excellent with charcoaled steak.)

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Per Serving (excluding unknown items): 944 Calories; 65g Fat (60.4% calories from fat); 48g Protein; 47g Carbohydrate; 19g Dietary Fiber; 108mg Cholesterol; 2042mg Sodium. Exchanges: 5 Lean Meat; 9 Vegetable; 9 Fat.