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## Squash Casserole

Prep Time: 15 Minutes | Cook Time: 55 Minutes | Servings: 8

### INGREDIENTS

3 cups Pepperidge Farm® Cornbread Stuffing

1/4 cup butter, melted (1/2 stick)

1 can Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup

1/2 cup sour cream

2 medium yellow squash, shredded (about 2 cups)

2 small zucchinis, shredded (about 2 cups)

1 small carrot, shredded (about 1/3 cup)

1/2 cup shredded Cheddar cheese

### DIRECTIONS

1. Stir the stuffing and butter in a large bowl. Reserve 1/2 cup of the stuffing mixture and spoon the remaining stuffing mixture into a 2-quart shallow baking dish.
2. Stir the soup, sour cream, yellow squash, zucchini, carrot and cheese in a medium bowl. Spread the mixture over the stuffing mixture and sprinkle with the reserved stuffing mixture.
3. Bake at 350°F for 40 minutes or until the mixture is hot and bubbling.

### NUTRITIONAL INFORMATION PER SERVING:

Calories - 255, Total Fat - 14.5g, Cholesterol - 31mg, Sodium - 607mg, Protein - 6g, Vitamin A - 35%, Vitamin C - 46%, Calcium - 10%, Iron - 10%

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