

# Squash Casserole

*Mrs Tom Castelloe*

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

*2 pounds squash, cut into rounds*

*1 onion, chopped fine*

*1/2 pint sour cream*

*1 package stuffing*

*2 carrots, coarsely grated*

*1 can cream of chicken*

*soup*

*1 stick butter or margarine*

Preheat the oven to 350 degrees.

Melt the butter in a casserole dish. Place half of the stuffing in the bottom of the casserole.

In a pan with a small amount of water, cook the vegetables for a very short while. Do not cook the vegetables for too long.

In a bowl, mix the vegetables, soup and sour cream. Pour over the stuffing in the casserole.

Top with the remaining stuffing mix.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 2055 Calories; 167g Fat (70.8% calories from fat); 31g Protein; 124g Carbohydrate; 29g Dietary Fiber; 360mg Cholesterol; 3202mg Sodium. Exchanges: 3 1/2 Grain(Starch); 11 1/2 Vegetable; 1/2 Non-Fat Milk; 33 Fat.