

Squash Casserole VI

Ginny Moore

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Servings: 8

*2 pounds (six cups) yellow
summer squash, sliced
1/2 cup chopped onion
1 can cream of chicken
soup
1 cup shredded carrots
1 cup sour cream
1 package (8 ounce) herb
seasoned stuffing mix
1/2 stick butter or
margarine, melted*

Preheat the oven to 350 degrees.

In a saucepan, cook the squash and onions in boiling water for 5 minutes. Drain.

In a bowl, combine the cream of chicken soup and sour cream. Stir in the carrots. Fold in the drained squash and onions.

In a bowl, combine the stuffing mix and melted butter.

Spread one-half the stuffing mix in the bottom of a 12x7-1/2x2-inch baking dish. Spoon the vegetable mixture on the top. Sprinkle the remaining stuffing over the vegetable mixture.

Bake for 25 to 30 minutes.

Per Serving (excluding unknown items): 137 Calories; 13g Fat (81.6% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 203mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.