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# Stuffed Squash with Spinach

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

**4 yellow squash**

**1 teaspoon chives**

**1 package (10 ounce) frozen chopped spinach, cooked**

**1/4 cup cracker crumbs**

**lime juice (to taste)**

**seasoned salt**

**1/4 cup butter**

**1/2 cup Parmesan cheese**

In a saucepan, boil the whole squash until tender. Cool, then halve. Remove the center.

In a bowl, mash the cooked spinach. Add the chives, seasoning salt and lime juice, to taste, and the butter.

In a bowl, mix the Parmesan and bread crumbs. Sprinkle over the top of the casserole.

Bake at 300 degrees for 25 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 100 Calories; 8g Fat (64.2% calories from fat); 4g Protein; 5g Carbohydrate; 3g Dietary Fiber; 19mg Cholesterol; 195mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 1 1/2 Fat.*