

Summer Squash Casserole

Publix Aprons

Servings: 8

Preparation Time: 20 minutes

Total Time: 40 minutes

1/2 pound fresh yellow summer squash, thinly sliced

1 medium fresh onion, finely chopped

2 medium fresh carrots, coarsely shredded

1 tablespoon water

1 stick (3.5 oz)) Kerrygold Garlic Herb Irish Butter

1 can (18.5 oz)) chicken corn chowder

8 ounces Sharp cheddar cheese, divided

1/4 teaspoon coarse Kosher salt

1/4 teaspoon pepper

2 cups Cornbread stuffing

2 slices bacon, cooked and crumbled

Preheat oven to 400 degrees.

Slice squash and chop onion. Microwave squash, onions and water on HIGH 7-8 minutes or until tender. Shred carrots.

Drain squash VERY thoroughly in colander. Melt butter in microwave. Combine squash, chowder, carrots, one cup cheese, salt and pepper until blended.

Combine butter and stuffing mix. Place one-half of the stuffing in bottom of 2-quart baking dish. Top with squash mixture.

Stir remaining one cup cheese and bacon into other half of stuffing. Spread over squash layer.

Bake 15-20 minutes or until topping is crisp and brown and sauce bubbles around edge of dish.

Per Serving (excluding unknown items): 221 Calories; 15g Fat (59.5% calories from fat); 9g Protein; 13g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 435mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.