

# **Tex-Mex Summer Squash Casserole**

Carolyn Malcoun  
Palm Beach Post

**Servings: 12**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 30 minutes**

*This dish can be made ahead of the time needed. Cover and refrigerate for up to two days. Reheat, covered, at 350 degrees for about 40 minutes. Garnish just before serving.*

**2 1/4 pounds (10 cups) summer squash, quartered lengthwise and thinly sliced crosswise**

**2/3 cup yellow onion, finely chopped**

**1 can (4 oz) chopped green chilies**

**1 can (4 1/2 oz) chopped jalapenos, drained**

**1/2 teaspoon salt**

**2 1/4 cups (7 oz) extra-sharp cheddar cheese, grated and divided**

**1/4 cup all-purpose flour**

**3/4 cup mild salsa**

**4 scallions (for garnish), thinly sliced**

**1/4 cup red onion (for garnish), finely chopped**

Preheat the oven to 400 degrees.

Coat a 13x9-inch baking dish with cooking spray.

In a large bowl, combine the squash, onion, chilies, jalapenos, salt and 3/4 cup of the cheese. Sprinkle with flour and toss to coat.

Spread the mixture in the prepared baking dish and cover with foil.

Bake the casserole until it is bubbling and the squash is tender, about 35 to 45 minutes.

Spoon the salsa over the casserole and sprinkle with the remaining cheese.

Bake, uncovered, until golden and heated through, 20 to 30 minutes.

Sprinkle with the scallions and red onion.

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Per Serving (excluding unknown items): 22 Calories; trace Fat (6.0% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 90mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fat.