

# Zucchini Bake III

*Stella VanNest - Bangor, PA*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*6 cups sliced zucchini  
1/4 cup chiopped onions  
1 can (14-3/4 ounce) cream  
of chicken soup  
1 cup sour cream  
1 cup shredded carrot  
1 package (8 ounce) herb  
seasoned stuffing mix  
1/2 cup butter or margarine,  
melted*

In a saucepan, boil the zucchini and onions for 5 minutes. Drain.

In a bowl, combine the soup, sour cream and shredded carrot. Stir well. Fold in the squash and onion.

In a bowl, combine the stuffing mix with the melted butter. Mix well.

Spread half of the stuffing mix in the bottom of a 13x9-inch casserole dish. Spoon the vegetables over the top. Sprinkle with the remaining stuffing.

Bake in the oven at 350 degrees for 30 minutes.

Per Serving (excluding unknown items): 1572 Calories; 149g Fat (82.2% calories from fat); 21g Protein; 52g Carbohydrate; 12g Dietary Fiber; 360mg Cholesterol; 2108mg Sodium. Exchanges: 1/2 Grain(Starch); 6 Vegetable; 1/2 Non-Fat Milk; 29 1/2 Fat.