

Here is the recipe the way that it was given to me:

Squash Casserole

3/4 cup shredded carrots
1/2 cup diced onions
4 cup zucchini & yellow squash, cubed
6 Tbl spoon butter
2 1/2 cups herbed croutons or dressing mix
1 CUP cream of mushroom soup
1/2 cup sour cream
touch of oregano
2 Tbs Parmesan cheese

Boil cubed squash for 5-10 minutes in water, then drain. Mix with carrots, onions, sour cream and soup. Stir in oregano. Place in buttered dish. Mix melted butter into dry bread crumbs, and spread on top of vegetables. Sprinkle cheese over dish and bake 30-40 minutes at 350 degrees. Voila!

I of course didn't have all of that so made these changes:

I microwaved the squashes and water for 10 minutes on full power. I didn't have carrots so used mushrooms cut into thicker slices (about 6-8 large ones). I didn't have oregano so used thyme or something and added a little bit of dried garlic chunks I think. I didn't have mushroom soup, so used cream of chicken. I also didn't notice that it said 1 Cup and used the whole can plus the 1/2 c of sour cream. I didn't have any parmesan cheese, so used about 1/3-1/2 cup of shredded sharp cheddar and put it on before I put on the bread crumbs. Voila my way! I am sure that it would turn out well if other items had minor substitutions. I think I would like to try cream of celery soup with it.

Enjoy

Debbie Wetzel