



THE CHEESE LADY | FAVORITE RECIPES



# SQUASH CASSEROLE



SERVINGS



OVEN



75 MINUTES

## ITEMS NEEDED

- 15x10 Inch Rimmed Baking Sheet
- Large Bowl
- Stirring Utensils

## DIRECTIONS

1. Preheat oven 350°. Spray a 15x10-inch rimmed baking sheet with cooking spray.
2. In a large bowl, stir together **2 ¾** cups finely crushed crackers, Parmesan, and **½** cup melted butter. Press mixture into bottom of prepared pan.
3. Bake for **8** minutes. Let cool on a wire rack. Leave oven on.
4. In a large Dutch oven, bring zucchini, squash, **5** cups water, onion, bell pepper, and **1** teaspoon salt to a boil over medium-high heat. Reduce heat to medium-low; simmer until vegetables are tender, about 10 minutes. Drain very well, and pat dry.
5. In a large bowl, stir together mayonnaise, Monterey Jack, eggs, garlic powder, black pepper, remaining **½** cup finely crushed crackers, and remaining **¾** teaspoon salt. Gently stir in vegetables until combined. Spoon mixture onto prepared crust.
6. Bake until center is set, about 25 minutes. Sprinkle with additional black pepper, if desired. In a small bowl, stir together coarsely crushed crackers and remaining **3** tablespoons melted butter. Sprinkle onto casserole, and bake 5 minutes more. Let stand for 15 minutes before serving. Garnish with basil and chives.

## INGREDIENTS

- **3 ¼ CUP** Finely crushed but-  
tery round crackers, divided
- **1 CUP** Grated Parmesan Cheese
- **½ CUP + 3 TBSP** Unsalt-  
ed butter, melted and divided
- **2 LBS** Zucchini, cut into **¼** inch thick slices
- **1 LB** Yellow squash, cut into **¼** inch thick slices
- **5 CUPS** Water
- **⅔ CUP** Sliced Vidalia or other sweet onion
- **⅓ CUP** Chopped red bell pepper
- **1 ¾ CUP** Teaspoons kosher salt
- **1 ½ CUP** Mayonnaise
- **1 (8 oz)** Package shredded Mon-  
terey Jack cheese with peppers
- **2** Large eggs, lightly beaten
- **¼ TSP** Garlic powder
- **¼ TSP** Ground black pepper
- **½ CUP** Coarsely crushed but-  
tery round crackers