

chattavore

SUMMER SQUASH CASSEROLE

Prep time 15 minutes

Cook time 1 hour, 15 minutes

Serves 10-12

- 1 3/4 pound summer squash (a combination of 6-8 zucchini and yellow crookneck), sliced 1/8-1/4 inch thick
 - 1 1/2 cups cracker crumbs (I used Cheez-its, but you can use saltines or Ritz), divided
 - 1/2 cup milk
 - 2 eggs, beaten
 - 4 tablespoons unsalted butter
 - 1 yellow or sweet onion, finely diced
 - 1 red pepper, seeded and finely diced
 - 1 cup (4 ounces) grated cheddar cheese
 - salt and pepper to taste
1. Bring a large pot of salted water to a boil. Add the squash and cook for 2-3 minutes, until beginning to become tender. Drain and set aside.
 2. Combine the milk, eggs, and 1/2 cup of the cracker crumbs in a large bowl. Preheat the oven to 325 degrees.
 3. Melt 2 tablespoons of the butter in a medium skillet over medium heat. Cook the onions and peppers in the bowl until tender. Add the squash, peppers, onions, and cheese to the bowl with the milk and egg mixture. Stir to combine completely. Pour into a 2-quart baking dish.
 4. Melt the remaining butter. In a small bowl, combine the butter with the remaining cracker crumbs. Sprinkle over the casserole. Bake for one hour. Serve immediately.