

From Charlotte's Kitchen



When Hannah was 13 years old, she told her father, "Teenage and old age don't mix". I think that's also true when it comes to vegetables and children. Last week our daughter, Jen, told me how she recalls eating broccoli; steamed with melted white American cheese. I suppose a mother will do anything to get their children to eat veggies. Butternut squash was always laced with brown sugar and coconut. But when it came to Josh, he and yellow squash did not mix! Looking back, I realize that our dog became his best friend every time we had it for dinner; until this recipe.

Country Squash Casserole

- 🍊 2 lbs. squash - sliced about 1/2 in. thick (Yellow/Crookneck is best)
- 🍊 2 sticks butter
- 🍊 1 large onion – chopped
- 🍊 1 large carrot – grated
- 🍊 1 can cream of Chicken Soup
- 🍊 1 (16 oz.) sour cream
- 🍊 1 pkg. Pepperidge Farm Herb dressing mix

Cook squash and onion until tender. Drain any remaining liquid. Season this with one stick of the butter and salt and pepper to taste. Add grated carrot, cream of chicken soup and sour cream. Stir well.

In another bowl, mix together the last stick of butter (melted) and the Herb dressing until well coated.

Place half of dressing mix in a 9x13 casserole dish, spread evenly. Next spread squash and onion mixture over this, layer remaining dressing mix over this.

Bake at 375 degrees for about 25-30 minutes.

*Enjoy,
Charlotte*

If you try this recipe, please let me know how you like it! I would love to hear your feedback ☺