

Yellow Squash Casserole

Ingredients

- 3 tbsps butter or margarine
- 1 medium onion
- 8 saltine crackers, crumbled
- salt and pepper to taste
- 5 1/2 cups Shredded cheddar cheese, (6oz)
- 3 Summer squash, (yellow) sliced
- 1 can chopped green chilies (4oz)

Instructions

In a skillet melt butter over medium - high heat. Sauté squash and onions until crisp and tender. Remove from heat; stir in chilies, crackers, salt and pepper. Spoon into a greased 1 1/2 quart casserole. Top with cheese. Bake at 350° for 15 to 20 minutes.

Summary

Yield: 4

Prep Time: 15 minutes

Category: Casseroles

Cuisine: American