Squash Casserole (Grandma Snowbarger’s recipe)

Ingredients:

1 pkg Pepperidge farm dressing/stuffing (8oz)

1 stick butter, melted

2 lb yellow squash, washed and sliced

2 medium onions, chopped finely

1 chopped red bell pepper, chopped

1 can cream of chicken soup

1 can chopped water chestnuts

1 8oz carton sour cream

1 C cheese, grated

Instructions:

1. Preheat oven to 350
2. Mix melted butter with dressing, saving half of it and layering half of it in the bottom of a long casserole dish
3. Cook squash, onion and bell pepper until tender in a little salted water
4. Drain veggies and then mix in soup, water chestnuts and sour cream
5. Then spread it evenly in casserole dish on top of dressing
6. Sprinkle the grated cheese evenly over other layers in dish
7. Top with the last half of the dressing/stuffing
8. Bake for 30 min at 350