

# Vegetarian Potato and Squash Casserole



When you've worked all day you need something that is fast, simple, and versatile...but most importantly delicious. All the butter and juices are absorbed through each layer resulting in a wonderful flavor. Sometimes I leave out the potatoes and add zucchini.

By Amy

**Prep:** 20 mins

**Cook:** 1 hr

**Total:** 1 hr 20 mins

**Servings:** 12

**Yield:** 12 servings



## Ingredients

cooking spray

2 baking potatoes, cut into 1/2-inch slices

salt and ground black pepper to taste

3 large yellow summer squash, cut into 1/2-inch slices

4 large tomatoes, cut into 1/2-inch slices

1 sweet onion, cut into 1/4-inch slices

2 tablespoons butter

## Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking pan with cooking spray.

Cover the bottom of the baking pan with a layer of potato slices; season with salt and pepper. Place squash slices on top of the potatoes; repeat seasoning. Lay tomato slices on top of the squash; repeat seasoning. Continue layering the vegetables in this pattern, seasoning each casserole layer. Scatter onion over the casserole; dot with butter.

Bake in the preheated oven until the top is golden brown and the potatoes are soft, about 1 hour.

## Cook's Notes:

I like to slice the onions thinner than 1/2-inch thick, but that is really just preference.

## Tips

Larger squash should be sliced slightly thinner than smaller squash due to larger squash's toughness.

## Tips

You may want to slice the largest rounds of potatoes in half because you want the potatoes to be cut approximately the same size.

## Nutrition Facts

**Per Serving:** 73 calories; protein 2.4g; carbohydrates 12.5g; fat 2.3g; cholesterol 5.1mg; sodium 33.8mg.

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Printed from <https://www.allrecipes.com> 03/03/2022