



# Yellow Squash Casserole



Prep	Cook	Ready In
20 m	30 m	50 m

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Recipe By: ROSECART

"Tender squash, gooey cheese and crunchy crackers make this a memorable side dish or a hearty main course. This is a great dish that can be made with low-fat ingredients and is still just as good!"

## Ingredients

4 cups sliced yellow squash	3/4 cup milk
1/2 cup chopped onion	1/4 cup butter, melted
35 buttery round crackers, crushed	1 teaspoon salt
1 cup shredded Cheddar cheese	ground black pepper to taste
2 eggs, beaten	2 tablespoons butter

**Challenge Butter**  
**European Style Salted**  
2 For \$5.00 - expires  
in 10 days

## Directions

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Place squash and onion in a large skillet over medium heat. Pour in a small amount of water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.
- 3 In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions. In a small bowl, mix together eggs and milk, then add to squash mixture. Stir in 1/4 cup melted butter, and season with salt and pepper. Spread into a 9x13 inch baking dish. Sprinkle with remaining cracker mixture, and dot with 2 tablespoons butter.
- 4 Bake in preheated oven for 25 minutes, or until lightly browned.

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