

Casserole Cookbook,

Sunset Publishing Corporation,

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Squash & Spinach Casserole

Spinach, thin slices of crookneck squash, and an herb-flavored, crunchy cottage cheese filling bake together. Toward the end of baking, the casserole is crowned with tomato slices and Cheddar cheese.

- 2 cups seasoned croutons,
coarsely crushed
- 1/2 pint small curd cottage
cheese
- 1/4 teaspoon *each* dry basil, dry
rosemary, thyme and oregano
leaves
- 2 bunches (about 3/4 lb. *each*)
spinach, stems removed
- 6 tablespoons butter or
margarine
- 6 medium-size crookneck squash,
cut in 1/8-inch-thick slices
Salt and pepper
- 3 medium-size tomatoes, cut in
1/2-inch-thick slices
- 1 cup (about 4 oz.) shredded
Cheddar cheese

In a bowl, combine crushed croutons, cottage cheese, basil, rosemary, thyme, and oregano; set aside.

Wash, drain, and cut spinach into wide strips. In a wide frying pan over medium-high heat, melt 3 tablespoons of the butter. Add squash and cook, stirring, just until lightly browned. Turn into a shallow 3-quart casserole or 9 by 13-inch baking dish. Sprinkle lightly with salt and pepper; then top with half the crouton mixture.

In frying pan, melt remaining 3 tablespoons butter; add spinach. Cover and cook just until wilted (1 or 2 minutes). Spread spinach evenly in casserole, sprinkle with salt and pepper, and cover with remaining crouton mixture. (At this point, you may cover and refrigerate until next day.)

Bake, uncovered, in a 375° oven for 15 minutes (25 minutes, if refrigerated). Top with tomatoes and Cheddar cheese. Return to oven for 10 to 12 more minutes or until cheese is bubbly. Makes 4 to 6 servings.