



-SWEETS & EATS-

# - SQUASH CASSEROLE -

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## PREP TIME

20 mins

## COOK TIME

30 mins

## SERVINGS

6-8

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## INGREDIENTS

3 tablespoons olive oil  
4-5 large yellow squash, quartered and diced  
 $\frac{3}{4}$  cup shredded sharp cheddar cheese  
 $\frac{1}{2}$  cup duke's mayonnaise  
1 egg, lightly beaten  
1 teaspoon garlic powder

salt and pepper to taste  
1 tablespoon lemon juice  
**Topping:**  
1 sleeve ritz crackers, crushed  
6 tablespoons unsalted butter, melted

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## INSTRUCTIONS

1. Preheat oven to 375.
2. Heat olive oil in sauté pan over medium heat. Add squash and sauté for 10 minutes or just until tender (don't overcook!), stirring frequently.
3. Add garlic powder, salt and pepper to the squash and stir. Once done, turn off heat and add the lemon juice.
4. Stir in the mayonnaise, cheese and egg. Once mixed well, pour into greased 8x8 casserole dish or pie plate.
5. Top with crushed crackers and melted butter. Bake for 30 minutes or until golden brown and bubbly. Serve immediately.

Enjoy y'all!

