

San Antonio Squash Casserole

(Serves 12)

Ingredients:

1 Tbsp. Canola or other vegetable oil
2 Tbsp. Butter or margarine
2 cups Yellow Onion diced
4 pounds yellow squash sliced 3/8 -inch thick (zucchini and or marrow squash can be mixed in)
8 ounces processed American cheese, such as Velveeta, cut in ¾ inch cubes
10 ½ ounce can cream of celery soup
7 ounce can diced green chilis
¾ cup bread crumbs
Parsley for garnish (optional)

Directions:

Preheat oven to 350 degrees.
Oil 13 x 9 casserole dish with Canola oil and set aside.
In a 14-inch pan, sauté Onion in butter.
Add Squash and cook until slightly softened. Drain off water from cooking
Add Cheese, Soup, and Green Chilis to Squash and stir gently till cheese begins to melt
Pour into 13 x 9 casserole dish and cover with breadcrumbs
Bake 30 minutes.
Garnish with parsley and serve