



Summer Squash, Yellow, Southern Baked

Prep Time : 20 mins **Cook Time** : 1 hr 15 mins **Servings** : Servings: 10 **Source** : Allrecipes.com

INGREDIENTS

3 pounds yellow summer squash, cut into 1-inch cubes
½ cup dry bread crumbs
½ cup chopped onion
2 eggs
¼ cup butter, melted
1 tablespoon white sugar
1 teaspoon salt
½ teaspoon black pepper
¼ cup butter, melted
¼ cup dry bread crumbs

DIRECTIONS

Instructions Checklist

Preheat an oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish.

Place the squash in a large saucepan, cover with water, and boil until soft, about 15 minutes. Drain the squash well, place in a large mixing bowl, and mash until slightly chunky. Stir in 1/2 cup of bread crumbs, onion, eggs, 1/4 cup of butter, sugar, salt, and pepper until thoroughly combined, and spread mixture into the prepared baking dish. Drizzle the top of the casserole with 1/4 cup melted butter, and sprinkle 1/4 cup bread crumbs over the butter.

Bake in the preheated oven until the casserole is cooked through and the top is golden brown, about 1 hour.

NUTRITION

162 calories; 11 g total fat; 62 mg cholesterol; 374 mg sodium. 13.5 g carbohydrates; 3.8 g protein; Full Nutrition