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| Yellow Squash CasseroleThis recipe makes use of Riverside’s farm-fresh yellow summer squash**Ingredients*** 4 cups yellow squash (about 2 squash)
* 1 tbsp olive oil
* 1 yellow onion diced
* 2 cloves of garlic chopped
* 1/4 c water
* 1 sleeve of Ritz crackers
* 1 heaping cup cheddar cheese
* 2 eggs beaten
* 3/4 cup milk
* 1/4 c butter melted
* 1 tsp salt
* 1/2 tsp pepper
* 2 tbsp butter

**Directions**1. Preheat oven to 400 degrees.
2. Heat olive oil over med heat in a large skillet.
3. Saute onions and garlic for 2-3 min.
4. Add the squash on top and then the add the water to the pan.
5. Cover and allow to steam for about 5 min, until squash is tender.
6. In a medium bowl, crush crackers with your hands.
7. Add in cheese and toss.
8. Set half of the cracker/cheese mixture aside.
9. Stir in the milk, beaten eggs, and melted butter.
10. Add in the squash mixture and season with salt and pepper.
11. Pour into a greased 9-inch x 13-inch baking dish.
12. Top with the remaining cracker mixture and dab with 2 tbsp butter.
13. Bake for 25 min until cracker topping is slightly browned.

Source: [realhousemoms.com](https://realhousemoms.com/yellow-squash-casserole/) |

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