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| C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png   |  | | --- | | Yellow Squash Casserole  This 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/) | |