

Betty's Creamy Yellow Squash Casserole Recipe



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In this video, Betty demonstrates how to make a delightful Creamy Yellow Squash Casserole. Baked in the oven, it consists of a great blend of yellow squash, carrots, onions, pimientos, chicken soup, and sour cream, and is topped with a crunchy buttered cornbread stuffing mix. Delish!

Ingredients:

- 2 cups yellow squash, peeled and chopped into 1/2-inch cubes
- 1 to 2 medium-sized carrots, grated
- 1 medium onion, finely chopped
- 1 cup condensed cream of chicken soup
- 2-oz. jar chopped pimientos, drained
- 1 cup sour cream
- 1 stick butter (1/2 cup), melted
- 4 cups dry cornbread stuffing mix (or homemade cornbread)

In a large bowl, mix 2 cups squash, 1 to 2 shredded carrots, 1 onion, 2-oz. chopped pimientos, 1 cup cream of chicken soup, and 1 cup sour cream. Set aside. In another large bowl, mix stuffing mix with 1 stick melted butter. Spray the bottom and sides of an 8-inch by 12-inch casserole dish with cooking oil spray. Line the bottom of the prepared casserole dish with 1/4 of the stuffing mixture (1 cup). Carefully, ladle squash mixture on top of the stuffing "crust." Smooth the squash mixture out into an even layer. Bake at 300 degrees for about 30 minutes altogether. You can test for doneness by using a fork to make sure the squash is tender. After about 20 minutes of cooking, add the rest of the stuffing mixture on top of the casserole, in an even layer. Bake another 10 minutes or so, until topping is golden brown. Remove from oven, and serve immediately. This makes a great accompaniment to almost any entree, and it will use up some of your excess yellow squash in the summer! Enjoy!!! --Betty