

Summer Squash Casserole

Recipe Courtesy of www.pauladeen.com

At its peak, fresh summer squash is coming out of local gardens and displayed in abundance at the farmers market and on grocery shelves. Try this month's healthy side dish wonderfully crafted with a Ritz cracker crust. You will find it to be the perfect complement to any meal or offering at your next family gathering.

Ingredients:

- 1 tablespoon vegetable oil
- 6 medium yellow squash, thinly sliced
- 1 large Vidalia onion, thinly sliced
- 1 tablespoon butter
- 1/2 cup Parmesan cheese, grated
- 1 cup sharp cheddar cheese, shredded
- 1/2 cup sour cream
- 1 sleeve buttery crackers, crushed medium to fine

Directions:

Preheat the oven to 350°. Grease a 2-quart casserole dish.

Heat the oil in a large skillet over medium heat. Sauté the squash, onion, and butter until soft. Transfer to a bowl and stir in the Parmesan, cheddar and sour cream. Add salt and pepper, to taste.

Place in the prepared casserole dish and sprinkle the cracker crumbs evenly over the top. Bake for 20 minutes or until the top is golden and bubbly.

