

Squash and Cornbread Casserole

Nana is always looking for a way to present leftovers so that no one knows they've eaten on it before. This recipe a great way to use leftover cornbread, especially when your garden is producing loads of yellow squash.

Ingredients

3 tablespoons butter, separated
½ onion, chopped
½ cup red pepper, chopped
4 cups yellow squash, chopped
8 ounces white mushrooms, sliced
½ teaspoon salt
1 tablespoon all-purpose flour
1 cup half & half
1 cup frozen corn
8 ounces green chilies, chopped
1 teaspoon cumin
1 teaspoon granulated onion
1 teaspoon granulated garlic
salt and freshly ground black pepper, to taste
2 cups dried cornbread, crumbled
1 cup cheddar or Monterey Jack cheese, shredded



Instructions

- ❖ Sauté chopped onions and bell peppers in 1 tablespoon of the butter over medium high heat for 2-3 minutes.
- ❖ Add remaining butter, squash, and mushrooms and sauté for another 5 minutes. Add ½ teaspoon salt.
- ❖ Add flour to sauteed vegetables. Cook and stir for about 2 minutes, then add half and half to make a sauce. Stir and cook on medium-low until thickened like gravy.
- ❖ Add corn, green chilies, and spices (granulated onion, garlic, salt, and pepper).
- ❖ Fold in the dried cornbread and half of the cheese.
- ❖ Put into a 1½-quart greased casserole dish. Place into a 400-degree Fahrenheit oven for 20 minutes or until heated through.
- ❖ Sprinkle remaining cheese on top during the last 5 minutes.


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