

Squash Dressing

This year, we planted a second crop of yellow squash so that our ministry bags would have variety for a few more weeks. The quantity may reduce due to the lower temperatures, but we're excited to see the results of this experiment and were reminded of another squash recipe. Aunt Alisa grew up making this when she visited her grandmother. We're glad that she had positive experiences in the kitchen and remembered it.

Ingredients

3 cups squash, cubed (maybe more)
salt
pepper
1 medium onion, chopped
8 tablespoons butter
1 - 10.5-ounce can cream of mushroom soup
1 - 10.5-ounce can cream of chicken soup
1 - 4-ounce can green chiles
2 cups cheddar cheese, grated
1 - 6-ounce box Stove Top stuffing mix for chicken



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ To cook your squash, cover with water, season to taste with salt and pepper, and then boil until tender with a fork.
- ❖ Drain in a colander making sure to remove as much liquid as possible. *(Make sure you have at least 3 cups when done.)*
- ❖ Dice onion, then sauté in the butter.
- ❖ In a bowl, combine your squash, onion, and the remaining ingredients. Mix well.
- ❖ Grease a glass 9x13 and spread the squash mixture evenly in the 9x13.
- ❖ Bake for 30 minutes.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8