

Southern Squash Casserole

INGREDIENT

2 pounds yellow squash, sliced $\frac{1}{4}$ inch thick
3 tablespoons unsalted butter, divided
1 tablespoon olive oil
 $\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{2}$ cup sour cream
1 large egg, beaten
1 cup shredded cheddar cheese
 $\frac{1}{2}$ cup grated Parmesan cheese, divided
 $\frac{3}{4}$ cup butter crackers, finely crushed
Salt and pepper, to taste

PREPARATION

Add 1 tablespoon olive oil and 1 tablespoon butter to a large pot or Dutch oven. Melt over medium heat; once melted, add squash with a pinch of salt and pepper. Sauté for 8-10 minutes. Cover and continue cooking for 10-15 minutes, or until squash is fork tender. Remove pot from heat to allow squash to cool slightly before mashing.

Preheat oven to 350°F. Coat an 8×8-inch baking dish with cooking spray. Set aside.

Use a potato masher to mash squash. Add garlic powder, sour cream, butter, cheddar cheese, beaten egg, and $\frac{1}{4}$ cup Parmesan cheese. Continue to mash until all ingredients are well blended.

Pour squash mixture into prepared baking dish. Cover with cracker crumbs and $\frac{1}{4}$ cup Parmesan cheese. Drizzle over 2 tablespoons of melted butter. Bake covered for 35 minutes, then remove cover and finish baking 5-7 minutes, or until top is golden brown.