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▶▶▶ June 2015 ◀◀◀

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Squash Casserole

- 4 1/2 Cups zucchini, diced
- 4 1/2 Cups yellow squash, diced
- 1 1/2 Cups yellow onions, chopped
- 1 6 ounce box Jiffy corn muffin mix
- 3/4 Cup butter
- 8 Ounces cheddar cheese
- 3 Chicken bouillon cubes
- 1 Tsp garlic, minced
- 1 Tsp salt
- 1/2 Tsp ground pepper
- 1/2 Tsp thyme
- 1 Tbsp parsley, chopped

- 1) Prepare Jiffy Mix as directed on the box, set aside to cool.
- 2) Place zucchini and yellow squash in a large saucepan and add just enough of water to cover.
- 3) Cook on medium low heat just until tender, remove from heat.
- 4) Drain squash, reserve one cup of water for casserole.
- 5) On medium low temperature place all of the butter in large sauce pan and sauté the onions until the onions turn clear, add salt, pepper, thyme, and parsley.
- 6) Add chicken bouillon cubes and garlic to onions, stir.
- 7) Add drained squash and diced cheese, stir.
- 8) Crumble corn bread in squash and pour the reserved cup of water and mix well.
- 9) Place squash mixture in a 13x11" baking pan that has been sprayed with a non-stick spray.
- 10) This is the point I freeze mine - can also be frozen in 2 small pans if desired. Then all you have to do is thaw when ready and cook!
- 11) Cover casserole and place in a preheated oven at 350°F.
- 12) Bake for 50-60 minutes.
- 13) Remove cover the last 20 minutes of baking time.
- 14) Lower Fat content by reducing amount of butter used by half.

Makes 8 Servings

