

Amazing Butternut Squash

written by The Recipe Exchange | October 30, 2019

Ingredients

1 butternut squash- peeled, seeded and cubed
1/2 cup mayonnaise
1/2 cup finely chopped onion
1 egg, lightly beaten
1 teaspoon brown sugar
salt and pepper to taste
1/4 cup crushed saltine crackers
2 tablespoons grated Parmesan cheese
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot, bring the squash to boil. Reduce to a simmer until squash is soft.

In a large bowl, mash the softened squash. Mix in the mayonnaise, onion, egg, brown sugar, salt and pepper. Pour the mixture into a 2 quart baking dish.

In a medium bowl, mix together crackers, Parmesan and butter. Sprinkle over the squash mixture.

Bake uncovered in the preheated oven for 35 to 45 minutes, until the topping is lightly brown.