

# Yellow Squash Casserole

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## **Ingredients**

2 pounds of yellow squash (about 4 cups)  
1/2 large onion, chopped  
1 sleeve of Ritz Crackers (about 35 crackers)  
1 cup cheddar cheese  
2 eggs  
3/4 cups milk  
1/2 cup butter, melted  
salt and pepper, to taste

## **Directions**

Preheat oven to 400 degrees F.  
Lightly steam squash and onion in steamer basket\* for about 5 minutes. Drain and set aside.  
In medium bowl, combine cracker crumbs and cheese.  
In large bowl, add drained squash and onion and gently fold in 1/2 the cracker/cheese mixture.  
In a small bowl, whisk together egg and milk, then add to squash mixture.  
Melt 1/2 cup of butter. Add half the melted butter to the squash mixture.  
Season with salt and pepper.  
Spread squash mixture into 9 x 13" baking dish. Top with remaining crackers and pour remaining butter over dish.  
Bake at 400 degrees F for 25 minutes until lightly brown