

## **Squash Casserole**

*Yield: 12 servings Prep Time: 15 minutes Cook Time: 60 minutes Difficulty: Easy*

**2 1/4 – 2 1/2 pounds squash, cut in half lengthwise, then into half-moons**

**1 pound sweet onions, diced**

**1 tsp poultry seasoning**

**3 tsp salt**

**1 tsp pepper**

**8 ounces (1 package) House Atry Onion Hushpuppy Mix or Plain Hushpuppy Mix**

**2 eggs, well beaten**

**3/4 cup sour cream**

**3/4 cup shredded cheese**

Preheat oven to 350°F. Grease a 2-quart casserole dish.

In a large skillet, combine squash and onions. Add poultry seasoning and 2 tsp salt; cook on medium high heat, stirring occasionally until tender. Transfer mixture to a large mixing bowl and add hushpuppy mix, beaten eggs, sour cream, pepper and remaining salt. Mix thoroughly; pour into prepared dish. Spread cheese evenly over top. Bake for 50-60 minutes, or until golden brown on top.