

Squash Casserole

1 (8oz) pkg Pepperidge Farm herb flavored stuffing mix

1 stick butter, melted

3 cups cut squash, cooked and drained well

2 (10 3/4 oz) cans Cream of Chicken soup, undiluted

1 cup sour cream

1/2 cup chopped onion

1/2 chopped green pepper

1/2 cup chopped pimento

NOTE: Cook the cut squash in salted water to which you have added 1/2 chopped onion and 1/2 chopped green pepper - drain well

Place the stuffing mix into a large bowl and drizzle melted butter over the stuffing mix. Toss to coat the stuffing mix well. Put HALF of the coated stuffing mix into a 9" X 13" baking dish; set the remaining stuffing mix aside. Next, mix the squash with onion & green pepper, soup, sour cream, onions, and pimento thoroughly. Pour this mixture over the stuffing mix in the baking dish. Top with the remaining buttered stuffing mix.

Bake at 350 degrees for 30-40 minutes

Yields 8-10 servings