Creamy Squash Casserole

Ingredients

- 1 1/2 lb tender yellow squash, sliced
- 1 can (10 3/4 oz) condensed cream of chicken soup, undiluted
- 1 carton (8 oz) sour cream
- 1 jar (4 oz) pimientos, drained and chopped
- 2 medium or 1 large onion, finely chopped
- 1 stick oleo (margarine) or butter
- 1 package (8 oz) herb stuffing mix (not all of the package is used)

Instructions

1. If using fresh squash, cook in salted water 12 to 15 minutes. Drain well.
2. Add the soup, sour cream, pimientos, and onion to the drained squash and mix.
3. Melt 3/4 stick of butter in a frying pan. Add 3/4 of the stuffing mix and mix well.
4. Pack the stuffing in the bottom of a casserole dish, saving some stuffing for the top.
5. Pour the squash mixture over the stuffing.
6. Sprinkle the remaining buttered stuffing over the top.
7. Dot the rest of the butter on top of the casserole.
8. Bake at 350°F for 30 or 35 minutes.

Creamy Squash Casserole

1½ lb tender yellow squash sliced
1 Can (10¾ oz) condensed Cream of Chicken soup, undiluted.
1 Carton (8 oz) sour cream
1 jar (4 oz) pimientos, drained (Chopped)
2 medium or 1 lg. onion finely chopped.
1 stick oleo or butter
1 pkg (8 oz) herb stuffing mix.

If using fresh squash, cook in salted

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water - 12 to 15 minutes. Drain well. Add next five ingredients. Melt 3/4 stick of butter in frying pan; add 3/4 of stuffing mix and mix well. Pack stuffing in bottom of casserole dish, save some stuffing for top. Pour squash mixture over stuffing, sprinkle remaining buttered stuffing over top. Dot rest of butter on top of casserole. Bake at 350° for 30 or 35 minutes. (Try it, its good)

(You do not use a full pkg of stuffing)

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