

# SQUASH CASSEROLE

by Foodtalk4you.com

## Ingredients

Fresh yellow squash – 10-12 squash, sliced

1 large, sweet onion, diced

3-4 large cloves of garlic, minced

1 can gluten-free cream of mushroom soup

8 ounces (about 226.8 g) sour cream

2 eggs, beaten

2 Tablespoons olive oil

6 Tablespoons butter, divided

Salt and pepper, to taste

4 ounces (about 113.4 g) sharp cheddar cheese, shredded (about a cup)

2 ounces (about 56.7 g) Swiss cheese, shredded (about 1/2 cup)

2 teaspoons chopped fresh thyme

1 can French-fried onions OR 1 1/2 cups gluten-free Panko crumbs tossed in 1/4 cup melted butter

## Method

Preheat oven to 400 degrees F and lightly butter 9” x 13” casserole dish.

Heat olive oil and 2 Tablespoons butter on medium heat in a large skillet. Sauté onions, and garlic for 2-3 minutes.

Add sliced squash on top and continue to sauté, adding salt and pepper to taste, and stirring frequently to slowly cook the squash until tender. Squash is watery, and part of the cooking process is to remove the excess water.

As the squash cooks, lower the temperature to prevent burning in between the frequent stirs.

In a large bowl, combine 4 Tablespoons melted butter, beaten eggs, cream of mushroom soup, sour cream, and chopped fresh thyme. Add cheese combination and mix.

When the squash is cooked and the excess water is evaporated, add the squash mixture to the large bowl. Stir to combine.

Pour into the prepared casserole dish. Top with the French-fried onions (or panko tossed in melted butter).

Bake uncovered for 25-30 minutes until nicely browned and slightly bubbly around the edges. Rest for 10 minutes. Serve warm.