

Summer Squash and Sweet Corn Casserole
Judy Schmitz

Topping

1 Tbl Olive Oil
2 Tbl minced garlic
2 tsp butter
1 cup Panko bread crumbs

Heat oil and butter, add garlic. Cook 2 to 3 minutes, don't brown. Add breadcrumbs-stir to toast evenly. Remove from heat and set aside.

Squash filling:

1 Tbl Olive Oil
1 Tbl Butter
1 ½ cups chopped onion
1 cup corn (fresh off cob or canned or frozen)
½ cup sour cream*
½ tsp salt
½ cup cream*
¼ tsp pepper
2 Tbl chopped parsley
4 cups thinly sliced yellow squash @ ¼ inch thick
1 cup sharp white cheddar cheese, shredded @ 4 ounces

Heat oil and butter, add onion. Cook on med. Low until tender @ 8 to 10 minutes. Add squash and corn (if fresh off cob otherwise add corn right before cheese) raise heat to med-high. Cook until tender, 3 to 4 minutes, stirring often.

Remove from heat add remaining ingredients. Place in 8 or 9 inch square pan. Top with bread crumbs. Bake 30 to 40 minutes at 350 degrees.

*I use non fat Greek Yogurt in place of sour cream and more Greek Yogurt or 2% evaporated milk in place of the cream.

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