

Our State eats

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Squash Casserole

Yield: 6 servings.

- 3** yellow squash
- 1** large yellow onion
- 1** cup extra-sharp Cheddar cheese, shredded
- 5** large eggs, slightly beaten
- 3** tablespoons unsalted butter, melted
- 1** cup all-purpose flour
- 1½** teaspoons baking powder
- 1** teaspoon salt
- ½** teaspoon black pepper

Preheat oven to 350°. Prepare a 9-inch square baking dish with cooking spray.

Using a cheese grater or food processor, grate the squash and onion into a mixing bowl. Stir in cheese, eggs, and melted butter.

In a separate mixing bowl, whisk together flour, baking powder, salt, and pepper. Add dry ingredients to squash mixture and lightly toss until incorporated.

Pour squash mixture into baking dish and bake for 45 minutes, or until top is lightly browned. Remove from oven and allow to rest for 5 minutes before serving.



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