

Cheesy Squash Casserole

Ingredients:

- 2 c. yellow squash, chopped or sliced (I have thrown some zucchini in with it too)
- 1 small onion, chopped
- 1 pack Lipton onion soup mix (optional)
- 1 c. cheese, grated
- 2 eggs
- 1/2 c. milk
- 1/4 c. butter or margarine, melted
- 1 sleeve of Ritz crackers, crushed
- salt and pepper to taste

Directions:

Preheat oven to 400.

Grease a casserole dish.

Saute or boil the onion and squash until tender.

In a bowl mix together the soup mix, cheese, eggs, milk and half of the crushed crackers.

Add the cooked squash and stir well, season to taste.

Pour into the casserole dish.

Mix together the remaining crackers and the melted butter. Sprinkle over the squash.

Bake for 20 - 30 minutes.

Enjoy!