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Florida Squash Casserole

Recipe shared by Stephen Gran, County Extension Director
UF/IFAS Extension Hillsborough County

Ingredients

2 lbs Yellow Squash, sliced
2 lbs Zucchini, Sliced
1 large onion, chopped
½ cup Mayonnaise
¾ cup Sour Cream
2 eggs, beaten
1 envelope Ranch Dressing mix (1 oz.)
2 tsp Salt
2 cups Sharp Cheddar Cheese, grated
2 cups Ritz Crackers, crushed

Preparation

Place the squash, zucchini, and onion in a pot of water; slowly bring to a boil. Allow to simmer for 1 minute, then drain.

Mix the mayonnaise, sour cream, eggs, ranch dressing mix, and salt; fold into the squash mixture.

Add 1 cup cheddar cheese and 1 cup crushed crackers.

Pour mixture into 9 x 12 baking dish coated with non-stick spray.

Bake at 350 degrees for 25 minutes.

Top with remaining crackers and cheese and bake an additional 5 to 10 minutes.

