



Wakefield's Great Valu Market

Great Meal

Zucchini, Squash, & Corn Casserole

1 1/2 lbs yellow squash, sliced thin
1 1/2 lbs zucchini, sliced thin
4 tablespoons melted butter
1 1/2 cups onion, diced
2 teaspoons minced garlic
3 cups corn
2 cups shredded white cheddar
1/2 cup sour cream
1/2 cup mayo
2 beaten eggss
1 teaspoon salt & 1 tsp pepper
1 cup bread crumbs
1 cup parmesan cheese

Saute zucchini, squash, corn, onion, and garlic in two tablespoons of butter in a large skillet until vegetables are tender. Remove from heat. In a large bowl, combine sour cream, mayo, eggs, salt, pepper, cheddar cheese, 1/2 cup parmesan cheese, and 1/2 cup bread crumbs. Add the vegetables and fold together. Pour casserole mixture into a 9x13 dish. In a small bowl, combine two tablespoons melted butter, 1/2 cup bread crumbs, and 1/2 cup parmesan cheese. Sprinkle on top of the casserole and bake at 350 degrees for about 45 minutes. Serve with grilled steaks, chicken, or pork!