

MEXICAN SQUASH CASSEROLE



INGREDIENTS:

2 lbs Yellow Squash CUT IN 3/4 CUBES
4 TBSP Butter
1 Cup Saltine Crackers
1/2 cup Milk
1 Cup Shredded Cheese
1/2 Cup Bread Crumbs
2 Scoops Simple Salsa Seasoning
1/4 cup Chopped Cilantro

DIRECTIONS:

Place Squash in large pan along with Simple Salsa Seasoning. Add small amount of water and cook until tender. Drain squash and return to pan, stir in Butter and taste and adjust seasonings.

Butter a baking dish well, Stir in the crumbled cracker mixture into squash pour milk over squash mixture and sprinkle with cheese. Place in Oven at 350 degrees uncovered for 20 minutes or until milk is absorbed and cheese is bubbly. Sprinkle a little chopped cilantro on top & Serve Hot and ENJOY!