

Vegetables

Squash Casserole

8-12 yellow squash

2 sleeves of butter crackers; crushed

$\frac{3}{4}$ cup of sour cream

1 onion

Butter

1 $\frac{1}{2}$ cups of shredded cheese

Original Pandemic Powder or Pandemic Italian

Heat oven to 350 degrees. Slice squash and onion into thin slices and place in skillet with 1 Tbsp butter. Cook until squash is tender and remove from heat. Crush one sleeve of crackers in a zip loc style bag. Add squash, crushed crackers, sour cream, 1 cup of cheese and 2Tbsp of seasoning in a bowl and mix. Grease a 9x9 casserole dish and pour squash mixture into dish. Mix remaining sleeve of crackers (crushed) and remaining $\frac{1}{2}$ cup of cheese and spread on top of squash. Melt 2 Tbsp butter and pour over cracker topping. Bake for 20 minutes or until crackers are golden brown. Sprinkle Original Pandemic Powder or Pandemic Italian on top and serve.