



Cheesy Squash Casserole

- 6 medium yellow summer squash
- 1 large Vidalia onion
- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1/2 cup grated Parmesan cheese
- 1 cup shredded sharp Cheddar cheese
- 1/2 cup sour cream
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 sleeve saltine crackers, crushed

1. Remove the outer skin from the onion. **Scrub the onion and squash with a vegetable brush while holding under cold running water. Slice the onion and squash on your produce cutting board.**
2. Heat oil over medium heat in a large skillet. Add the squash, onion, and butter to the skillet. Cook onions and squash until they are soft, about 5 minutes. Transfer to a bowl and stir in Parmesan cheese, Cheddar cheese, sour cream, salt, and pepper.
3. Place mixture into a greased casserole dish and sprinkle the cracker crumbs evenly over the top.
4. Preheat the oven to 350°F. Place the casserole dish on the center rack in the preheated oven and bake until the top is golden and bubbly, about 20 minutes.



Additional Food Safety Notes Related To This Recipe

- When buying squash in the grocery store, be sure that they are bright in color with a smooth glossy skin. Avoid those that are soft and have spots. Onions should be hard with dry papery skins. They should be free of green spots or green leathery areas.
- When buying cheese in the grocery store, be sure that the package has no broken seals and there is no discoloration or mold found on the cheese.
- Be sure to read the expiration date found on the cheese and sour cream packages before each use. Do not use the cheese or sour cream if it is past the expiration date. The expired product should be thrown into the garbage.
- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Be sure to clean and sanitize the sink before you wash your produce. Use a clean small brush to scrub around and in the drain to get rid of dirt and grime. A toothbrush works well for cleaning your drain (just do not use the tooth brush to brush your teeth afterwards).



- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One should be used for raw meats, poultry, and seafood while the other should be used for fresh produce and breads.

Recipe Source

<http://www.foodnetwork.com/recipes/paula-deen/cheesy-squash-casserole-recipe/index.html>