

Squash Casserole

- 2 pounds yellow squash
- ¼ cup onion, chopped
- 1 can cream-of-chicken soup
- 1 cup sour cream
- 1 cup shredded carrots
- 1 tablespoon chopped fresh *sage*
- 1 tablespoon chopped fresh *thyme*
- 1 package (8 ounces) herb stuffing mix
- ½ cup butter or margarine, melted

Cook squash and onion in boiling water for 5 minutes; drain. Combine soup and sour cream in a separate pan; slowly stir in carrots, sage and thyme (save some to sprinkle for later) and fold in squash and onion.

Combine stuffing mix and butter in a separate bowl. Spread half of mixture in the bottom of a 12 by 7 by 2 inch baking dish. Spoon squash mixture on top. Sprinkle remaining stuffing over squash. Sprinkle remaining sage and thyme on top of stuffing. Bake at 350 degrees for 25-30 minutes or until heated through.

Serves 8.