

Summer Squash Dressing

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INGREDIENTS

- 2 pounds (about 6 medium) yellow summer squash, washed, unpeeled, sliced or chopped
- 4 slices bread
- 1/4 cup (1/2 stick) butter
- 1/2 cup chopped Vidalia onion
- 1/4 cup chopped green bell pepper, optional
- 1/8 cup chopped celery
- 1/2 teaspoon garlic, minced
- 1 (10-1/2 ounce) can original ("Great for Cooking") condensed cream of chicken soup
- 2 large eggs, beaten
- Kosher salt and freshly cracked black pepper, to taste
- Pinch of Cajun seasoning (like Slap Ya Mama) {[affil link](#)}, optional

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Butter or spray an 8 x 8 inch baking dish. Set aside.
2. Toast the bread. Tear into pieces and pulse in the food processor until you have about 2 cups of crumbs; set aside.
3. Melt butter in a skillet and sauté the onion, bell pepper and celery until softened, about 3 to 4 minutes. Add the garlic and cook another minute.
4. Add squash and cook until softened. Add soup, mix until warmed through and remove from heat.
5. Add breadcrumbs, seasonings and beaten egg; mix well. Turn out into prepared baking dish and bake at 350 degrees F, for about 45 to 50 minutes, or until bubbly and lightly browned.

NOTES

Any summer squash will work for this casserole. I used yellow crookneck squash - you'll need about 6 of them, depending on their size. Add one half pound of lightly sauteed small shrimp for a nice variation. May also substitute other cream soups, or substitute sour cream, Greek yogurt, mayonnaise or a combination of them. Two cups of crumbled cornbread may be substituted for the bread. Stuffing mix may also be used, however, it is highly salted. Be sure to consider that with any additional seasonings used.