

Calabacitos – Summer Squash Casserole

3 pounds yellow squash, cut in thin rounds
1 ½ pounds zucchini squash, cut in thin rounds
2 cups chopped yellow onions
1 large red bell pepper, seeded and chopped
½ cup water
1 pound sharp Cheddar Cheese, grated
5 ears corn, kernels cut and scraped from the cob
3 fresh jalapeno peppers, seeded and finely chopped
½ teaspoon salt
2 cups sour cream

Preheat oven to 350° F.

In a large Dutch oven, cook the squash, onions and bell pepper in ½ cup of water over medium, heat until tender. Drain liquid and mash with a potato masher. Add the cheese, corn, jalapenos, salt and sour cream. Stir to mix well. Pour into a buttered 12" cake pan or 9 x 13 baking dish. Sprinkle cheese on top. Bake until bubbly or starting to brown.

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