

Zucchini Casserole II

Zucchini baked with mushroom soup, sour cream, onions and carrots and topped with buttery stuffing.

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Ready In: 40 Minutes

Yields: 8 servings

INGREDIENTS:

6 cups diced zucchini
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1/2 cup chopped onion
1 cup shredded carrots
1 (6 ounce) package dry bread stuffing mix
1/2 cup butter, melted

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.
2. In a large saucepan over medium-high heat, cook zucchini in lightly salted water until crisp-tender, about 5 minutes. Drain, and place in a large bowl. Stir in the condensed soup, sour cream, onion, and carrots.
3. In a small bowl, mix together stuffing and melted butter. Spread half of the stuffing mixture in the bottom of the casserole dish, add a layer of the zucchini mixture, and top with remaining stuffing mixture.
4. Bake for 20 minutes in the preheated oven, or until the top is golden brown.