

## Baked to Perfection: The Best Squash Casserole You'll Ever Make

- With just a few ingredients and minimal prep, this casserole comes together effortlessly.



**OVEN**  
**350°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

1.5 to 2 lbs squash (yellow squash or zucchini both work)

1 stick (½ cup) butter

8 oz package Pepperidge Farm stuffing mix

1 can (10.5 oz) cream of chicken soup

1 medium onion, chopped

½ stalk celery, thinly sliced

1 cup grated sharp cheddar cheese

Step-by-Step Instructions:

1. Steam the Squash Until Tender:

2. Prepare the Casserole Mix:

3. Add the Buttery Crunch:

4. Bake Until Bubbly:

5. Let It Rest, Then Serve:

Pro Tips for the Best Squash Casserole:

Drain the Squash Well - Too much liquid will make the casserole soggy. After steaming, I always drain the squash in a colander and even pat it dry with a paper towel.

Use Fresh Ingredients - Fresh squash, a good-quality sharp cheddar, and real butter make all the difference in flavor.

Add Protein for a Full Meal - Stir in shredded rotisserie chicken or cooked sausage to turn this into a main dish.

Make It Vegetarian - Swap the cream of chicken soup for cream of mushroom or cream of celery to make

this a meat-free option.

What to Serve with Squash Casserole:

Grilled or Roasted Meats - It's a fantastic side for chicken, pork chops, or steak.

Holiday Favorites - Serve it alongside turkey and dressing for the ultimate Thanksgiving spread.

Simple Salads - A light green salad balances the richness of the casserole.

Homemade Cornbread - If you love an extra bit of Southern flavor, a slice of cornbread is the perfect match.

FAQs (From My Kitchen to Yours):

Why You Need This Squash Casserole in Your Life:

## DIRECTIONS

1. **Steam the Squash Until Tender:** I start by washing and slicing the squash into thin rounds. Then, I steam it in lightly salted water until it's tender but not mushy. This usually takes about 8-10 minutes. Once it's done, I drain it well to remove any excess moisture.
2. **Prepare the Casserole Mix:** In a 13x9-inch baking dish, I combine the cooked squash with the chopped onion, sliced celery, cream of chicken soup, and shredded cheddar cheese. A quick stir ensures everything is evenly coated.
3. **Add the Buttery Crunch:** Next, I melt the butter and mix it with the stuffing. Half of this buttery stuffing mix gets stirred into the casserole for extra texture, while the other half is sprinkled on top to create a crispy, golden crust.
4. **Bake Until Bubbly:** I pop the casserole into a preheated 350°F oven and let it bake for 40-45 minutes. By the time it's done, the cheese is melted, the stuffing is golden brown, and the aroma is absolutely mouthwatering.
5. **Let It Rest, Then Serve:** Once out of the oven, I let it sit for about 5 minutes to set up before digging in. This casserole is best enjoyed warm, straight from the dish.
6. **Pro Tips for the Best Squash Casserole:** Drain the Squash Well - Too much liquid will make the casserole soggy. After steaming, I always drain the squash in a colander and even pat it dry with a paper towel.
7. **Use : Fresh Ingredients -** Fresh squash, a good-quality sharp cheddar, and real butter make all the difference in flavor.

8. Add : Protein for a Full Meal - Stir in shredded rotisserie chicken or cooked sausage to turn this into a main dish.
9. Make : It Vegetarian - Swap the cream of chicken soup for cream of mushroom or cream of celery to make this a meat-free option.
10. What to Serve with Squash Casserole: This casserole is delicious on its own, but it also pairs perfectly with other classic comfort foods. Here's what I like to serve it with:
  11. Grilled or : Roasted Meats - It's a fantastic side for chicken, pork chops, or steak.
  12. Holiday : Favorites - Serve it alongside turkey and dressing for the ultimate Thanksgiving spread.
  13. Simple : Salads - A light green salad balances the richness of the casserole.
  14. Homemade : Cornbread - If you love an extra bit of Southern flavor, a slice of cornbread is the perfect match.
15. FAQs (From My Kitchen to Yours): Q: Can I use zucchini instead of yellow squash?A: Absolutely! Zucchini works just as well in this recipe and adds a slightly different but equally delicious flavor.
16. Q: Can I make this ahead of time?A: Yes! You can assemble the casserole a day in advance and store it in the fridge. Just bake it when you're ready to serve.
17. Q: How do I store leftovers?A: I keep leftovers in an airtight container in the fridge for up to 3 days. To reheat, I warm it in the oven at 350°F until heated through.
18. Q: Can I freeze squash casserole?A: Yes! Prepare the casserole up to the baking step, cover it tightly, and freeze it for up to 2 months. When ready to bake, thaw it in the fridge overnight and bake as usual.
19. Why You Need This Squash Casserole in Your Life: This squash casserole is one of those dishes that never fails to impress. It's creamy, cheesy, crunchy, and loaded with homey flavors. Whether you're making it for a casual dinner or a big holiday gathering, it's always a crowd-pleaser.
20. So, give this recipe a try and let me know how it turns out! I'd love to hear your favorite twists and variations. After all, the best recipes are the ones we make our own.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/baked-to-perfection-the-best-squash-casserole-youll-ever-make/>