

Cheesy Squash Casserole: A Classic Southern Comfort Dish

warm, cheesy, and buttery comfort food



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1.5-2 lbs yellow squash, sliced
- 1 stick (½ cup) butter, melted
- 8 oz package Pepperidge Farm stuffing mix
- 1 can (10.5 oz) cream of chicken soup
- 1 onion, finely chopped
- ½ stalk celery, thinly sliced
- 1 cup sharp cheddar cheese, grated

Step-by-Step Instructions:

1. Preheat the Oven:
2. Cook the Squash:
3. Mix Everything Together:

Steamed squash

Melted butter

Stuffing mix

Cream of chicken soup

Chopped onion

Sliced celery

Shredded cheddar cheese

4. Bake Until Golden & Bubbly:

5. Rest & Serve:

Pro Tips for the Best Squash Casserole:

Drain the Squash Well - After steaming, I make sure to drain any excess water so the casserole doesn't turn soggy.

Use Fresh or Frozen Squash - Fresh squash is best, but frozen squash works too-just thaw and drain it

wellbefore using.

Want Extra Crunch? - Sprinkle a little more stuffing mix or crushed crackers on top before baking.

Prefer a Softer Texture? - SautØ the onions and celery before mixing them into the casserole.

Make it Vegetarian - Swap the cream of chicken soup for cream of mushroom soup for a meat-free version.

What to Serve with Squash Casserole:

Southern Fried Chicken - The crispy, golden chicken complements the creamy squash perfectly.

Grilled Pork Chops - The savory pork and cheesy casserole make an amazing combination.

Oven-Roasted Turkey - A classic pairing for Thanksgiving or holiday dinners.

BBQ Ribs or Pulled Pork - The sweet, smoky flavors of BBQ contrast beautifully with the creamy casserole.

Fresh Green Salad - A light, crisp salad balances out the richness of the dish.

FAQs (From My Kitchen to Yours):

Why You'll Love This Squash Casserole:

DIRECTIONS

1. Preheat the Oven: I preheat my oven to 350°F and grease a 13x9-inch baking dish to prevent sticking.
2. Cook the Squash: In a large pot of lightly salted water, I steam the sliced squash until tender-about 5-7 minutes. Once done, I drain it well to remove excess moisture.
3. Mix Everything Together: In the prepared baking dish, I combine:
 4. Steamed squash
 5. Melted butter
 6. Stuffing mix
 7. Cream of chicken soup
 8. Chopped onion
 9. Sliced celery
 10. Shredded cheddar cheese
11. I stir everything together, making sure the squash is evenly coated with the creamy, cheesy mixture.
12. Bake Until Golden & Bubbly: I place the dish in the preheated oven and bake for 40-45 minutes, or until the top is golden brown and bubbly.
13. Rest & Serve: Once baked, I let the casserole sit for 5-10 minutes before serving. This helps the flavors meld together and makes slicing easier.
14. Pro Tips for the Best Squash Casserole: Drain the Squash Well - After steaming, I make sure to drain any excess water so the casserole doesn't turn soggy.
15. Use : Fresh or Frozen Squash - Fresh squash is best, but frozen squash works too-just thaw and drain it wellbefore using.

16. Want : Extra Crunch? - Sprinkle a little more stuffing mix or crushed crackers on top before baking.
17. Prefer a : Softer Texture? - SautØ the onions and celery before mixing them into the casserole.
18. Make it : Vegetarian - Swap the cream of chicken soup for cream of mushroom soup for a meat-free version.
19. What to Serve with Squash Casserole: This rich and cheesy casserole pairs beautifully with a variety of main dishes:
20. Southern : Fried Chicken - The crispy, golden chicken complements the creamy squash perfectly.
21. Grilled : Pork Chops - The savory pork and cheesy casserole make an amazing combination.
22. Oven-: Roasted Turkey - A classic pairing for Thanksgiving or holiday dinners.
23. BBQ : Ribs or Pulled Pork - The sweet, smoky flavors of BBQ contrast beautifully with the creamy casserole.
24. Fresh : Green Salad - A light, crisp salad balances out the richness of the dish.
25. FAQs (From My Kitchen to Yours): Q: Can I make this casserole ahead of time?A: Yes! Assemble the casserole up to a day in advance, cover it tightly, and refrigerate. When ready to bake, add an extra 5-10 minutes to the cooking time.

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

Original recipe: <https://chefmaniac.com/cheesy-squash-casserole-a-classic-southern-comfort-dish/>