

## Pimiento Cheese Squash Casserole: Ultimate Southern Comfort Food!

### Pimiento Cheese Squash Casserole



**OVEN**  
**375°F**

**TIME**  
**5-7 min**

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**SAVE**  
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#### INGREDIENTS

2 lbs yellow squash (about 3-4 medium), thinly sliced or chopped  
1 tbsp olive oil  
1 small onion, finely diced  
2 cloves garlic, minced  
1 (8 oz) block cream cheese, softened  
1 (4 oz) jar diced pimientos, drained  
 $\frac{1}{2}$  cup mayonnaise  
 $\frac{1}{2}$  cup milk (whole milk recommended)  
1 cup shredded sharp cheddar cheese (plus more for topping)  
 $\frac{1}{2}$  cup grated Parmesan cheese  
 $\frac{1}{2}$  tsp salt  
... tsp black pepper  
Optional:  $\frac{1}{2}$  cup crushed Ritz crackers or panko breadcrumbs, mixed with 2 tbsp melted butter (for topping)  
Optional: Fresh chives or parsley, chopped (for garnish)

#### DIRECTIONS

1. Prepare & Sauté Squash and Aromatics: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish (or an 8x8-inch dish for a thicker casserole). In a large skillet, heat 1 tablespoon olive oil over medium heat. Add the thinly sliced or chopped yellow squash and finely diced onion. Sauté for 5-7 minutes, stirring occasionally, until the squash softens slightly and the onion becomes translucent. Add the minced garlic and cook for another 1 minute until fragrant. Season the vegetables with  $\frac{1}{2}$  teaspoon salt and ... teaspoon black pepper. Remove from heat.
2. Make the Creamy Pimiento Cheese Sauce: In a large mixing bowl, combine the 1 (8 oz) block softened cream cheese and 1 (4 oz) jar drained diced pimientos. Stir or beat until well combined. Add the  $\frac{1}{2}$  cup mayonnaise and  $\frac{1}{2}$  cup milk. Whisk until smooth and creamy, ensuring the cream cheese is fully incorporated with no lumps. Stir in 1 cup shredded sharp cheddar cheese and  $\frac{1}{2}$  cup grated Parmesan cheese.
3. Combine & Assemble Casserole: Add the sautéed squash and onion mixture from the skillet to the large mixing bowl with the creamy pimiento cheese sauce. Stir everything together until the vegetables are evenly coated with the sauce. Pour the entire mixture evenly into the prepared 9x13-inch baking dish.
4. Add Topping & Bake: If using the optional crispy topping, in a small bowl, combine  $\frac{1}{2}$  cup crushed Ritz crackers or panko breadcrumbs with 2 tablespoons melted butter. Stir well. Sprinkle this mixture evenly over the top of the casserole. (Alternatively, you can just sprinkle with extra shredded cheddar cheese.)

Place the baking dish in the preheated oven. Bake for 30-40 minutes, or until the casserole is hot and bubbly, and the topping (cheese or breadcrumbs) is golden brown and crispy.

5. Rest & Serve: Remove the Pimiento Cheese Squash Casserole from the oven. Let it cool slightly for about 5-10 minutes before serving. This helps the casserole set for easier scooping. If desired, garnish with fresh chives or parsley for a pop of color and freshness. Serve warm and savor every creamy, cheesy, and utterly comforting bite!

## SWAPS & NOTES

**Yellow Squash:** Use firm, medium-sized yellow squash.

Zucchini can be substituted, but yellow squash has a slightly sweeter, milder flavor that's traditional for this dish.

Thinly slice or chop consistently for even baking.

**Pimiento Cheese:** While the recipe calls for pimientos added to cream cheese, you can absolutely use 1 ½ cups of pre-made pimiento cheese for an even quicker shortcut.

## TIPS FOR SUCCESS

**Softened Cream Cheese:** This is absolutely crucial for a smooth, lump-free sauce.

**Thinly Sliced/Chopped Squash:** Uniformly cut squash ensures even cooking and tenderness.

**Sauté First:** Sautéing the squash and onion before baking softens them and builds flavor, preventing a watery casserole.

**Drain Pimientos:** Ensure pimientos are well-drained to avoid adding excess liquid.

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

Original recipe: <https://chefmaniac.com/pimiento-cheese-squash-casserole-ultimate-southern-comfort-food/>