

Squash Casserole Recipe for a Cozy Southern-Style Side Dish

1 package Pepperidge Farms stuffing, 8 ounces



OVEN
350°F

TIME
40 to 45 min

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INGREDIENTS

- 1.5 to 2 pounds squash
- 1 stick butter
- 1 package Pepperidge Farms stuffing, 8 ounces
- 1 can cream of chicken soup
- 1 onion, cut up
- 1/2 celery stalk, thinly sliced
- 1 cup grated sharp cheddar cheese

DIRECTIONS

1. Steam the squash: Steam the squash in lightly salted water until tender.
2. Once it is cooked, drain it well.
3. Prepare the baking dish: Preheat your oven to 350°F.
4. Set out a 13x9-inch baking dish.
5. Combine the ingredients: Add the cooked squash to the baking dish along with the butter, stuffing mix, cream of chicken soup, onion, celery, and grated sharp cheddar cheese.
6. Mix everything together until well combined.
7. Bake: Bake at 350°F for 40 to 45 minutes, until hot and bubbly.
8. Serve: Let the casserole rest for a few minutes, then serve warm.

SWAPS & NOTES

Yellow squash is the usual choice here, and it works beautifully because it cooks down tender and blends so well with the creamy casserole base.

Sharp cheddar is a great fit because it adds a little more flavor than a milder cheese.

That helps the casserole feel richer and more savory overall. The stuffing mix adds a lot more than crunch.

TIPS FOR SUCCESS

Drain the squash well after steaming so the casserole does not turn watery.

If your squash is very soft, mix gently so it keeps a little texture instead of turning completely into mash.

Cut the onion and celery fairly small so they soften nicely while the casserole bakes.

If you like a more golden top, bake uncovered the whole time and let it go until the edges are bubbling and the top is lightly browned.

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

Original recipe: <https://chefmaniac.com/squash-casserole-recipe-for-a-cozy-southern-style-side-dish/>