

## Summer Squash Casserole

**1 1/2 CUPS SQUASH**  
**2 TBSP. BELL PEPPER (CHOPPED)**  
**3 CUPS PEPPERIDGE FARMS CORNBREAD DRESSING MIX**  
**2 EGGS**  
**1 CAN CREAM OF CHICKEN SOUP**  
**1/2 CUP ONION (CHOPPED)**  
**1/2 CUP MILK**  
**1/2 CUP MAYONNAISE**  
**8 OZ. SHREDDED CHEDDAR CHEESE**  
**PAPRIKA**

Cook squash and drain. Add other ingredients and mix well. Place in a baking dish and sprinkle the top with paprika. Bake at 350 degrees until bubbly and golden brown – 1 hour.

## Veg All Casserole w/ Chicken

**4 CHICKEN BREASTS (COOK)ED & CHOPPED)**  
**3 CANS VEG-ALL (DRAINED**  
**1 LARGE ONION CHOPPED**  
**2 – 10.5 OZ CANS CREAM OF CHICKEN SOUP**  
**1 CUP SOUR CREAM**  
**1 CUP MAYONNAISE**  
**8 OZ. CAN WATER CHESTNUTS (DRAINED AND CHOPPED)**  
**1/2 TSP. PEPPER**  
**2 SLEEVES OF RITZ CRACKERS**

Mix everything but crackers together in a large bowl. Place in a large casserole dish and top with crushed crackers. Bake at 350 degrees for 40 minutes. Enjoy.