

Tex-Mex Summer Squash Casserole by Lynn's Recipes



Lynn demonstrates how to make a delicious side dish, Tex-Mex Summer Squash Casserole. This casserole can be made with zucchini or yellow squash, or you can use a mixture. This recipe was adapted from foodenthusiasm blog via Pinterest. Serves 8.

Ingredients:

- 3 medium summer squash, sliced thin, (about 8 cups)
- Small sweet onion, diced
- ½ sliced pickled jalapeno peppers, drained*
- ¼ cup all purpose flour
- ¾ cup salsa
- 1-1/2 cups shredded Mexican or Cheddar cheese, divided

Preheat oven to 350°. Spray a 9x13" casserole dish with cooking spray and set aside.

Combine squash, onions, jalapeno peppers, ¾ cup cheese and flour in a large bowl. Mix to combine.

Pour mixture into the casserole dish and cover with foil. Bake for 30-40 minutes, or until squash is soft.

Remove from oven, spread salsa and remaining cheese over top. Pepper to taste. Bake uncovered for an additional 15-20 minutes, or until cheese begins to brown.

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*If you don't like a lot of spice, substitute with diced canned green chili peppers.

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