

Grandma Klein`s Zucchini Casserole

Kay Klein - Findlay, OH

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Yield: 4 to 6 servings

*4 medium zucchini
salt
water
3/4 cup shredded carrots
1/2 cup chopped onions
6 tablespoons butter,
melted
2 1/4 cups herb stuffing
cubes
1 can (10-3/4 ounce)
chicken soup
1/2 cup sour cream*

Preparation Time: 30 minutes**Bake Time: 40 minutes**

Slice the zucchini in 1/2 inch thick pieces. Cook in salted water until tender. Drain.

In the same pan, cook the carrots and onions in four tablespoons of butter until tender. Stir in 1-1/2 cups of the stuffing cubes, the soup and sour cream. Stir in the zucchini.

Turn the mixture into a 1-1/2 quart casserole dish.

In a saucepan, melt the butter. Add the remaining stuffing cubes and toss lightly. Spread over the top of the casserole.

Bake in the oven at 350 degrees for 35 to 40 minutes.

Per Serving (excluding unknown items): 1110 Calories; 97g Fat (75.0% calories from fat); 19g Protein; 53g Carbohydrate; 14g Dietary Fiber; 245mg Cholesterol; 1928mg Sodium. Exchanges: 1/2 Grain(Starch); 7 Vegetable; 1/2 Non-Fat Milk; 19 Fat.