

CREAMY SQUASH CASSEROLE WITH GEORGIA PECAN CRUMBLE

Ingredients

- 2 pounds fresh yellow squash, thinly sliced
- 2 green bell peppers, seeded and chopped
- 1 large onion, chopped
- 2 tablespoons canola oil
- 1 (15-ounce) can cream-style corn
- 1 tablespoon sugar
- 1/4 cup cornmeal
- Salt and pepper to taste
- 1/3 cup seasoned breadcrumbs
- 1/3 cup chopped Georgia pecans
- 1 tablespoon butter, melted

Directions

1. Preheat oven 350 F. Coat 2-quart baking dish with nonstick cooking spray.
2. Cook squash until very tender on stove in 1/4 cup water for 10 minutes or in microwave; drain. Mash or puree squash in food processor.
3. In nonstick skillet, sauté green pepper and onion in oil until tender.
4. In bowl, combine pureed squash, onion mixture, corn, sugar, and cornmeal. Season to taste.
5. Transfer to prepared dish. In small bowl, combine breadcrumbs, pecans and butter; sprinkle on top.
6. Bake 30 minutes, or until bubbly and thoroughly heated.

