

Summer Zucchini Casserole

2 lbs sliced zucchini

1/3 cup chopped onion

1 (10.75 oz) can condensed cream of chicken soup

1 cup sour cream

1 cup grated carrots

1 stick unsalted butter, melted

1 (6 oz) package chicken-flavored dry bread stuffing mix

Preheat oven to 350 degrees F

Boil the zucchini and onion in water for 5 minutes; drain well. In a medium bowl, combine the soup, sour cream and carrots. Stir in the zucchini and onion and mix well.

In a separate medium bowl, combine the butter and stuffing mix. Spread half of this mixture into the bottom of a 9x13 baking dish. Spoon the zucchini mixture over the stuffing, then top off with the other half of the stuffing.

Bake for 25-30 minutes or until stuffing is golden brown.