

Veggie Casserole

Recipe provided by Marcy B. Kates

1 box Stove Top Stuffing (any kind works, I usually use chicken)
1 medium onion (red, white, yellow, whatever)
2-3 zucchini, depending on size
2 yellow squash
2 cups frozen corn (or 1 can, drained)
½ bag shredded carrots (or 1-2 cups frozen sliced carrots)
2-3 tablespoons olive or vegetable oil
1 can cream of chicken soup (or mushroom; or celery)
2 cups sour cream (can easily use low or non-fat)
Approximately 1 cup chicken broth

Chop the onion, zucchini and squash into chunks. In a very large frying pan, heat the oil. Sauté the onion and carrots until they start to soften. Add the zukes, squash and corn and continue to sauté until mixture is crisp-tender (it will continue to cook in the oven). Turn off heat and add the stuffing mix, soup and sour cream. Stir well and add broth to desired consistency - the stuff will soak up much of the liquid, so you want it pretty soft.

Spoon into a greased casserole dish and bake in a 350 degree oven until bubbly and the top is browned – about 45 minutes (until it's done!)

Notes: For a one-dish meal, add chunks of cooked chicken or turkey. Can also be sprinkled with parmesan cheese. Practically any veggie can be added (or removed) according to your family's taste. I suppose mushroom lovers would like those added also! If you are baking other things at different temperatures, this recipe is not fussy.