



BUTTERNUT SQUASH CASSEROLE

1 butternut squash, peeled, and seeds removed
2 cups prepared stuffing mix, or a 6 ounce box
2 carrots, grated
1 medium onion, chopped
2-3 tablespoons butter, melted
4 ounces crumbled feta cheese
16 ounces sour cream or plain yogurt

Peel squash and remove seeds. Combine squash in a saucepan with chopped onion, and simmer with a little water until both are fork tender. Place in a blender or food processor to process. Grease a 9" casserole dish, and spread half of the stuffing mix. Add the pureed squash, followed by the sour cream mixed with shredded carrots and crumbled feta, and cover with the remaining stuffing mix. Drizzle with melted butter. Bake in a 350 degree oven for 30 minutes, or until brown and bubbly. Serves 5-6.

Adapted by a recipe from Joyce Bosco.