



## Squash and Sausage Casserole

Recipe By JASMIN QUEEN

SERVES: 4-6

### INGREDIENTS:

- ☐ 2 tbsp. butter
- ☐ 1 (12 oz.) andouille sausage, *diced*
- ☐ 1 medium sweet onion, *diced*
- ☐ 1 red bell pepper, *diced*
- ☐ 1 green bell pepper, *diced*
- ☐ 8 cups yellow squash, *sliced*
- ☐ 2 tsp. sugar
- ☐ ¼ cup breadcrumbs
- ☐ ¼ cup grated parmesan
- ☐ Cajun seasoning, salt and pepper, *to taste*

### DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. Melt butter over medium heat in a Dutch oven or large skillet.
- ☐ 3. Add the sausage and cook for 5 minutes.
- ☐ 4. Add the onions and sauté for 4 minutes.
- ☐ 5. Add the squash and cook covered for about 8 minutes.
- ☐ 6. Add the red bell pepper and green bell pepper and cook for an additional 2 minutes.
- ☐ 7. Stir in the sugar, Cajun seasoning, and salt and pepper.
- ☐ 8. Drain the excess liquid out of the skillet and pour ingredients into a glass baking dish.
- ☐ 9. Bake for 25 minutes.
- ☐ 10. Remove from the oven and top with breadcrumbs and parmesan cheese. Bake for an additional 5 minutes.

*This recipe also works great with ham!*

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