

Summer Squash & Corn Casserole



Ingredients:

1 1/2 lbs yellow squash, cut into 1/4 inch-thick slices	1/2 cup sour cream
1 1/2 lbs zucchini, cut into 1/4 inch-thick slices	1/2 cup mayonnaise
1/4 cup butter, divided	2 large eggs, lightly beaten
2 cups diced sweet onion	2 tsps. freshly ground black pepper
2 garlic cloves, minced	1 tsps. salt
3 cups fresh or frozen corn kernels	1 1/2 cups soft, fresh breadcrumbs, divided
1 1/2 cups shredded white cheddar cheese	1 cup freshly grated Asiago cheese, divided

Preparation:

Preheat oven to 350 degrees. Bring first 2 ingredients and water (to cover) to a boil in a Dutch oven over medium-high heat; boil 5 minutes or until crisp-tender. Drain; gently press between paper towels.

Melt 2 Tbsp. butter in a skillet over medium-high heat; add onion and sauté 10 minutes or until tender. Add garlic and sauté 2 minutes.

Stir together squash, onion, garlic, corn, next 6 ingredients, and 1/2 cup each breadcrumbs and Asiago cheese just until blended. Spoon mixture into a lightly greased 13 x 9 inch baking dish.

Melt remaining 2 Tbsp. butter. Stir in remaining 1 cup breadcrumbs and 1/2 cup Asiago cheese; sprinkle over casserole. Bake at 350 degrees for 45-50 minutes or until golden brown and set. Let stand 15 minutes before serving.

Serves 8-10