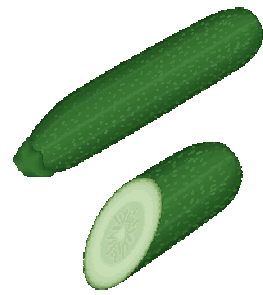


November 2011:

This is a great variation for dressing, the vegetables keep it moist and add lots of flavor. I have also added cooked, cubed chicken OR cooked, drained pork sausage and baked in a 9"x 13" baking dish to serve as a main dish. Enjoy!



Zucchini Casserole

4-med zucchini (6-8" long)

$\frac{3}{4}$ C. shredded carrot

$\frac{1}{2}$ C. chopped onion

6 Tbsp. butter

1 $\frac{1}{4}$ C herb stuffing cubes

1 can cream of chicken soup (do NOT dilute)

$\frac{1}{2}$ C. dairy sour cream

- Slice zucchini and cook in salted water until tender; drain.
- Melt butter and sauté carrot and onion for 5 minutes; mix with drained zucchini.
- Fold in stuffing cubes, soup and sour cream. Bake in greased casserole dish for 30-40 min. @ 350°. Serves 6-8 as a side dish.