



Butternut Squash Casserole

directions

1. Preheat oven to 350 degrees.
2. Butter a 2 to 3 quart baking dish with the softened butter. Sprinkle bread crumbs inside of dish and turn to coat bottom and sides. Set aside.
3. In a mixing bowl toss together the leftover dressing/stuffing with the cubed squash.
4. Pour beaten eggs and cream over the ingredients stir until well combined.
5. Season to taste with salt and pepper. Stir and scrape mixture into the prepared dish.
6. Bake for about 30-35 minutes or until a skewer inserted into the middle of the casserole comes out clean, but moist.
7. Remove from oven.

notes

The breadcrumbs add a nice crispy outside to the casserole and keeps it from sticking to the dish. You can make them very easily using toasted bread which you have crumbled up or use store-bought breadcrumbs.

A gluten-free version is made using the gluten-free dressing/stuffing from our pork loin recipe.

to serve

Serve warm. Serves 4 as a main dish or 6 to 8 as a side dish.



4 - 8

servings

15 min

prep time

30 - 35 min

cook time

ingredients

3 cups leftover Swaggerty's Farm sausage stuffing/dressing from a holiday meal or

2 cups of your favorite packaged stuffing mixed according to package directions combined with 1/2 lb. cooked and crumbled Swaggerty's Farm sausage

4 eggs beaten

3/4 cup heavy cream or whipping cream

1 1/2 cups cubes frozen or fresh butternut squash

2 tbsp breadcrumbs

1 tbsp softened butter

Salt & black pepper

Pairs well with: Simple green salad, fresh cut fruit

Special Kitchen Tools: N/A