

# All-American Squash Casserole With Crispy Potato Chip Topping



Prep: 15 min., Cook: 15 min., Bake: 35 min., Stand: 5 min.

**Yield:** Makes 8 servings

## Ingredients

- 1 1/2 pounds yellow squash
- 1 pound zucchini
- 1 small sweet onion, chopped
- 2 1/2 teaspoons salt, divided
- 1 cup grated carrots
- 1 (10 3/4-oz.) can cream of chicken soup
- 1 (8-oz.) container sour cream
- 1 (8-oz.) can water chestnuts, drained and chopped
- 2 1/4 cups crushed LAY'S Classic Potato Chips

## Preparation

**Preheat oven to 350°. Cut squash and zucchini into 1/4-inch-thick slices; place in a Dutch oven. Add chopped onion, 2 tsp. salt, and water to cover. Bring to a boil over medium-high heat, and cook 5 minutes; drain well.**

Stir together grated carrots, next 3 ingredients, and remaining 1/2 tsp. salt in a large bowl; fold in squash mixture.

Sprinkle 1 cup crushed chips in bottom of a lightly greased 13- x 9-inch baking dish. Spoon squash mixture over crushed chips, and top with remaining chips.

Bake at 350° for 35 minutes or until bubbly and golden, shielding with aluminum foil after 20 to 25 minutes to prevent excessive browning, if necessary. Let stand 5 minutes before serving.

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