



## Sausage Squash Casserole

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Yield: 6 to 8 servings

*I like to mix it up and add a little color by using zucchini for half the amount of squash but use what you have or what you like. The sausage makes it different than other squash casseroles. I could eat it as a main dish casserole!*

### Ingredients:

- 1 (1-pound) package breakfast sausage or 1 pound venison sausage
- 3 medium yellow or zucchini squash, sliced (about 4 cups)
- 2 large eggs
- 1/2 cup whole or 2% milk
- 1 clove garlic minced or 1/4 teaspoon garlic powder
- 1/2 cup toasted breadcrumbs or 1/3 cup fine dry breadcrumbs
- 1/2 cup shredded Parmesan cheese, plus 2 tablespoons for topping
- 1/2 teaspoon salt
- 1 tablespoon chopped fresh parsley
- 1 1/2 teaspoons chopped fresh oregano or 1/2 teaspoon dried oregano

### Directions:

1. Preheat oven to 350°. Cook sausage in a large skillet over medium heat, stirring to crumble the sausage as it cooks, until browned; drain and discard drippings.
2. Steam squash in the microwave by placing in a large glass bowl; add 2 tablespoons water. Cover with plastic wrap. Microwave at HIGH for 3 minutes. Carefully remove plastic wrap and drain any water in the bowl. To avoid washing a second bowl, push squash to one side of the bowl. In the other side of the bowl, whisk together eggs; gradually add milk. Toss egg mixture and squash together. Add garlic and remaining ingredients and stir together gently.
3. Spoon squash mixture into a greased 1 1/2-quart casserole dish and sprinkle with 2 tablespoons Parmesan cheese. Bake at 350° for 25 to 30 minutes or until bubbly around the edges.