



Brenna Fay Rhodes

Cheesy Sausage Bake

Serving Size: 10-12

Total Time: 30 minutes

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Ingredients

- 1 pound pork sausage, regular or spicy
- 4 cups yellow squash or zucchini, chopped
- 1 onion, diced
- 3 cups crushed crackers (Ritz, cheesy crackers, etc)
- 1 cup reserved crushed crackers, reserved
- 1 cup shredded cheddar cheese
- ½ cup shredded cheddar cheese, reserved
- 2 eggs
- ¾ cup milk
- ½ cup butter, melted
- 1 ½ teaspoon salt
- freshly ground pepper to taste
- 3 tablespoons cold butter, cut into small cubes
- olive oil



Instructions

1. Heat a large skillet to medium high. Add a drizzle of oil and crumble sausage into skillet. Cook sausage for about 5 minutes, breaking it into bite-size pieces. Add onion and squash, and another drizzle of oil to keep it from sticking. Stir gently and cook until veggies are barely tender, about 5 more minutes. Remove from heat.
2. Preheat oven to 350 degrees. Use oil, butter, or nonstick spray to prepare a 9"x13" casserole dish. In a small bowl stir together eggs, melted butter, and milk. In casserole dish gently mix together sausage and veggies, salt and pepper, 3 cups cracker crumbs, 1 cup cheese, and

egg mixture. Top evenly with reserved crushed crackers and reserved cheese, then dot with butter cubes. Bake uncovered for 25 minutes, then tent foil loosely over dish. Bake 15 minutes more, or until golden and bubbly.