

## Summer Squash & Zucchini Casserole with Nuts

### Ingredients

- 1/2 pound summer squash, sliced
- 1/2 pound zucchini, sliced
- 1/4 cup butter
- 1/4 cup chopped green bell pepper
- 1 tablespoon white sugar
- 1/2 cup chopped onion
- 1 egg
- 1/2 cup mayonnaise
- salt and pepper to taste
- 1/2 cup shredded Cheddar cheese
- 1/2 cup pecans, chopped
- 1/2 cup bread crumbs

### Instructions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of water to boil. Add squash, and cook until tender. Drain well.

Place squash in a large mixing bowl. Add butter, reserving 1/2 tablespoon, to the squash and mash well. Mix bell pepper, sugar, onion, egg, mayonnaise, salt and pepper, cheese and nuts to the mixture. Transfer the mixture to a 1-quart casserole dish. Top with bread crumbs. Dot with the reserved butter.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.