

SQUASH AND GREEN CHILE CASSEROLE

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Squash (calabacita) casserole - there's lots of ways to prepare it, but we'd venture to guess that if you are a Hatch Green Chile fan, this version will probably be a favorite in your house.

The creamy, cheesy mixture, with the fire from the chiles, is something new and exciting for a large group or keep it small and have a lot to yourself.

Squash casserole is often a side dish, but this one is so good that you can easily serve it as a main dish.

So [shop our Frozen Chile now](#) to get your key ingredient and give it a try. During July 2018, we are clearing out our Freezer, so use coupon code "MYCHILE" to get 15% OFF!

This recipe was modified from [HomeSick Texan](#)

INGREDIENTS

- 4 [New Mexican Connection Frozen Hatch Chiles](#)
- 2 tablespoons unsalted butter
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 2 pounds summer squash, sliced into 1/4" rounds
- 1/2 cup chopped cilantro
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground cumin
- 3 tablespoons all-purpose flour
- 2 teaspoons baking powder
- 1 pound (4 cups) shredded Monterey Jack cheese
- 4 large eggs
- 1/2 cup whole milk
- 1/2 cup finely crushed saltines

INSTRUCTIONS

1. Thaw and Peel the skin off the frozen chile
2. Remove the Seeds and Stem
3. Dice up the chile
4. In a large skillet, melt the butter on medium-low heat.
5. Add the diced onion and cook for about 5 minutes.
6. Add the minced garlic and cook about 30 seconds longer.
7. Add the squash, and occasionally stir until the squash is softened or about 5-7 minutes.
8. Stir in the cilantro, salt, black pepper, and cumin.
9. Turn off the heat. Taste and adjust seasonings.
10. Preheat the oven to 350°F and grease a 3-quart baking dish
11. For easier mixing, transfer the squash to a large mixing bowl.
12. Add the diced chiles, flour, and baking powder. Stir until well distributed.
13. Add the cheese and stir until well combined.
14. Whisk together the eggs with milk
15. Pour over the squash and stir until well combined.
16. Lightly sprinkle half the crushed saltines along the bottom of the baking dish.
17. Pour in the squash mixture into the dish and then sprinkle the rest of the saltines on top.
18. Bake uncovered for 30-35 minutes or until the casserole is set and the top is lightly browned in places.
19. Serve warm.