

Squash Casserole

1 C + 2 Tbsp Vegan Butter, divided
4 Tbsp Non-GMO Cornstarch
1 C Full Fat soymilk or creamer
1 C vegetable broth or chicken broth
1/4 tsp Onion Powder
1/4 tsp Garlic Powder
1/4 tsp Parsley
1/4 tsp Salt
1/4 tsp Pepper
2 lbs Yellow Squash, sliced thin
1 Medium Onion, diced
1 C Grated Carrots
1 C Vegan Sour Cream
1 C Daiya Cheddar Style Shredded Cheese
10 oz Stuffing Mix (I use Whole Foods Vegan Stuffing mix)

Preheat Oven to 350°.

Melt 2 Tbsp butter over medium heat. In a separate bowl, whisk the corn starch into the soymilk. Add soymilk mixture and broth to the butter. Add seasonings (Onion Powder - Pepper). Bring to a boil and whisk constantly until thickened. Remove from heat and let stand at room temperature until needed.

Bring a large pot of water to a rolling boil. Add squash and onions and boil for NO MORE than 5 minutes. You want very tender, but not mush. Drain and rinse with cold water to stop squash from cooking.

In a large bowl add squash mixture, broth mixture, carrots, sour cream and cheese. Mix by hand.

In a separate skillet, melt the remaining 1 C butter. Add the stuffing and toss to coat. Remove from heat.

Layer half of the stuffing mix in a 9x13 casserole dish, followed by all of the squash mixture and topped off with the other half of the stuffing mix. Bake for 1 Hour uncovered.