

# Every Title Has Space for Notes: Squash Casseroles, Sweet Potato Casseroles, Onion

Are you looking for the perfect squash or sweet potato casserole recipe? Look no further! This cookbook has everything you need, from classic to modern dishes. Plus, every title has space for notes, so you can customize your recipes to your liking.



## Family Casseroles, Special Vegetable Casserole Recipes: Every title has a space for notes, Squash casseroles, Sweet Potato Casseroles, Onion

**Casseroles and more** by Christina Peterson

★★★★☆ 4.1 out of 5

Language	: English
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Text-to-Speech	: Enabled
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Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 28 pages
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## Squash Casseroles

Squash casseroles are a classic fall dish that is perfect for Thanksgiving or any other holiday gathering. There are many different ways to make squash casserole, but some of the most popular ingredients include butternut squash, acorn squash, and pumpkin. You can also add other ingredients to your casserole, such as apples, onions, or nuts.

Here are some of our favorite squash casserole recipes:

- Butternut Squash Casserole
- Acorn Squash Casserole
- Pumpkin Casserole

## **Sweet Potato Casseroles**

Sweet potato casseroles are another popular fall dish that is perfect for Thanksgiving or any other holiday gathering. Sweet potatoes are a good source of vitamins and minerals, and they are also a delicious and versatile vegetable. You can make sweet potato casserole with a variety of different ingredients, such as marshmallows, pecans, or brown sugar.

Here are some of our favorite sweet potato casserole recipes:

- Sweet Potato Casserole
- Sweet Potato Casserole with Marshmallows
- Sweet Potato Casserole with Pecans

## **Onion**

Onions are a versatile vegetable that can be used in a variety of dishes. They are a good source of vitamins and minerals, and they also add a delicious flavor to food. Onions can be used in both cooked and raw dishes, and they can be chopped, sliced, or diced.

Here are some of our favorite onion recipes:

- Onion Soup

- French Onion Soup
- Caramelized Onions

## **Every Title Has Space for Notes**

One of the best things about this cookbook is that every title has space for notes. This means that you can customize your recipes to your liking. For example, you can add notes about your favorite ingredients, cooking tips, or even memories of special occasions when you made the dish.

We hope you enjoy this cookbook and that it helps you create delicious and memorable meals for your family and friends.

## **Recipes**

### **Butternut Squash Casserole**



Ingredients:

- 1 butternut squash, peeled and cubed
- 1/2 cup chopped onion
- 1/2 cup chopped celery

- 1/2 cup chopped carrots
- 1 can (14.5 ounces) chicken broth
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, combine the butternut squash, onion, celery, and carrots. Add the chicken broth, heavy cream, Parmesan cheese, salt, and black pepper. Stir to combine.
3. Pour the mixture into a 9x13-inch baking dish. Bake for 30-35 minutes, or until the squash is tender and the sauce is bubbly.

## **Acorn Squash Casserole**



Ingredients:

- 2 acorn squash, halved and seeded
- 1/2 cup chopped onion
- 1/2 cup chopped celery

- 1/2 cup chopped carrots
- 1 can (14.5 ounces) chicken broth
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, combine the acorn squash, onion, celery, and carrots. Add the chicken broth, heavy cream, Parmesan cheese, salt, and black pepper. Stir to combine.
3. Pour the mixture into the acorn squash halves. Bake for 30-35 minutes, or until the squash is tender and the sauce is bubbly.

## **Pumpkin Casserole**



Ingredients:

- 1 can (15 ounces) pumpkin puree
- 1 can (12 ounces) evaporated milk
- 1/2 cup granulated





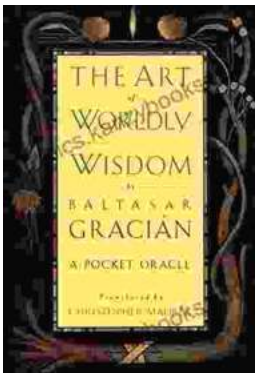
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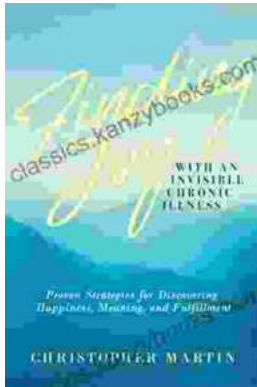
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