

Kristin39s Turkey Butternut Squash Casserole

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

I based this recipe for a ground turkey and butternut squash casserole on one submitted by Allrecipes.com member Mildred Sherrer from Fort Worth Texas. This is my very tweaked version that cuts some of the fat and calories. I think this is a great recipe for a family.

Ingredients

- - 1 tablespoon olive oil - 1 pound lean ground turkey - 2 cups cubed butternut squash - 1 medium onion
- chopped - 1 cup 1% milk - 1 cup shredded mozzarella cheese - $\frac{1}{4}$ cup butter
- melted - 2 large eggs - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - 1 cup crushed buttery round crackers (such as Ritz®)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9-inch square baking dish. Heat olive oil in a skillet over medium heat. Add ground turkey; cook and stir until crumbly and browned
2. 5 to 10 minutes. Add butternut squash and onion; cook and stir until squash is slightly tender
3. 5 to 10 minutes. Drain any excess grease from the skillet. Whisk milk
4. mozzarella cheese
5. melted butter
6. eggs
7. salt
8. and pepper together in a bowl. Gradually stir milk mixture into turkey mixture. Transfer the skillet contents to the prepared baking dish. Sprinkle crushed crackers over casserole. Bake in the preheated oven until cooked through and bubbling
9. 25 to 30 minutes. Tips One average-sized butternut squash yields approximately 4 cups cubed squash. You can add a little more squash if desired. Save time by purchasing pre-cut squash.