

Zucchini Surprise Casserole

1 lbs. Bulk pork sausage (Can use turkey and pork sausage)

4 medium zucchini (1 ½ to 2 lbs.)

1- 10 ¾ oz. Can condensed cream of chicken soup

1- 8 oz. Carton dairy sour cream or light dairy sour cream

1- 6 oz. Package chicken-flavor stuffing mix

½ cup butter or margarine, melted Non-stick spray coating

In a 12-in. skillet, cook the sausage till browned. Drain the fat; return the sausage to the skillet. Meanwhile cut zucchini into quarters lengthwise. Cut each quarter crosswise into ½-in. thick slices. Add to brown sausage. In a small bowl, combine chicken soup and sour cream. Stir into sausage-zucchini mixture. In another bowl, combine the stuffing mix (bread crumbs and seasoning packet) and the melted butter. Spray a 13 x 9 x 2-in. (3-quart rectangular) baking dish with non-stick coating. Spoon half the stuffing mixture into a dish. Spread sausage-zucchini mixture over the top. Bake the casserole at 350° for about 45-50 minutes or until top is light brown and bubbly.