

## **Squash and Tomato Bake – Angela Reeve**

2 pounds yellow squash, sliced  
1 cup water  
2 14½ oz cans stewed tomatoes  
1 Tablespoon all-purpose flour  
2 tsp sugar  
1 tsp salt  
1 tsp paprika  
½ tsp garlic powder  
¼ tsp pepper  
2 cups (8 oz) shredded mozzarella  
½ cup grated Parmesan cheese

Combine squash and water in a large saucepan. Bring to a boil; cover, reduce heat, and simmer 10 minutes or until squash is tender, stirring occasionally. Remove from heat; drain.

Drain tomatoes, reserving ¼ cup liquid. Combine tomatoes, reserved liquid, flour, and next 5 ingredients in a saucepan. Bring to a boil; reduce heat, and simmer 5 minutes. Remove from heat.

Place half of squash in a lightly greased shallow 2-quart casserole; pour one fourth of tomato mixture over squash. Top with 1 cup- shredded mozzarella cheese and one fourth of tomato mixture.

Repeat layers with remaining squash, tomato mixture, and mozzarella. Sprinkle with Parmesan cheese.

Bake at 350 for 30 minutes.

Let stand 10 minutes before serving.

Yield: 8 servings.