

# Ground Beef Summer Squash Casserole

## Ingredients

- 1 pound ground beef
- 4 to 6 medium yellow summer squash, chopped (about 1-1/2 pounds)
- 1 medium onion, chopped
- 3/4 cup dry bread crumbs
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon dried thyme
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- **SAUCE:**
- 1/4 cup butter, divided
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 2 cups whole milk
- 1-1/4 cups shredded cheddar cheese
- 3/4 cup dry bread crumbs

## Directions

1. Preheat oven to 350°. In a skillet, cook beef, squash and onion over medium heat until the meat is no longer pink; drain. Add bread crumbs, salt, pepper and thyme; mix well and set aside. In a saucepan, melt 1/4 cup butter. Stir in the flour and salt until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in cheese until melted. In a greased 11x7-in. baking dish, layer half of the meat mixture and cheese sauce; repeat layers. Melt the remaining butter and toss with bread crumbs. Sprinkle over cheese sauce. Bake, uncovered, for 35 minutes or until golden brown.