**Potato, Squash, Walla Walla Sweet Onion Casserole**



When you've worked all day you need something that is fast, simple, and versatile…but most importantly delicious. All the butter and juices are absorbed through each layer resulting in a wonderful flavor.

**Prep:** 20 mins

**Cook:** 1 hr

**Servings:** 12

**Yield:** 12 servings

**Ingredients**

* cooking spray
* 2 baking potatoes, cut into1/2-inch slices
* salt and ground black pepper to taste
* 3 large yellow summer squash, cut into 1/2-inch slices
* 4 large tomatoes, cut into 1/2-inch slices
* 1 cup dried Walla Walla Sweet Onion, reconstituted
* 2 tablespoons butter

**Directions**

* **Step 1**

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking pan with cooking spray.

* **Step 2**

Cover the bottom of the baking pan with a layer of potato slices; season with salt and pepper. Place squash slices on top of the potatoes; repeat seasoning. Lay tomato slices on top of the squash; repeat seasoning. Continue layering the vegetables in this pattern, seasoning each casserole layer. Scatter onion over the casserole; dot with butter.

* **Step 3**

Bake in the preheated oven until the top is golden brown and the potatoes are soft, about 1 hour.