

Got some yellow squash sitting in the fridge? This is a delicious way to turn it into something the whole family will want seconds of.

My **Cracker Barrel Squash Casserole Recipe** combines tender squash and onion with three cheeses and a creamy filling, then tops it all with buttery cracker crumbs.

The casserole comes out of the oven bubbling around the edges with a crisp, golden top. It's the kind of easy side dish you can serve with chicken, steak, turkey, or just about any comforting homemade meal.

Got your squash ready? Let's get it into the oven and turn it into a cheesy, comforting casserole!

Why You'll Love This Cracker Barrel Squash Casserole

- **Easy preparation:** The recipe follows simple steps that are easy to follow, even for beginners.
- **Uses fresh yellow squash:** It's a delicious way to make the most of summer squash.
- **Three cheeses add depth:** Each cheese brings something different to the creamy filling.
- **A crunchy finish:** The buttery cracker topping keeps the texture from becoming one-note.
- **Make-ahead friendly:** You can prepare parts of the casserole ahead when you're planning a busy dinner or holiday meal.

Ingredients You'll Need

Squash Filling

- 2½ pounds yellow squash, sliced
- ½ medium sweet onion, finely diced
- 1 tablespoon butter
- ½ teaspoon salt, divided
- ¼ teaspoon black pepper

Three-Cheese Filling

- 1 cup sharp cheddar cheese, freshly shredded
- ¾ cup Monterey Jack cheese, freshly shredded
- ¼ cup Parmesan cheese, finely grated
- ½ cup sour cream
- 2 tablespoons mayonnaise
- 1 large egg

Buttery Cracker Topping

- 1 cup buttery round crackers, crushed
- 3 tablespoons unsalted butter, melted

Kitchen Equipment

- Large skillet
- Colander
- Large mixing bowl
- Whisk
- Wooden spoon or silicone spatula
- 8×8-inch or 2-quart baking dish
- Measuring cups and spoons
- Cheese grater

Before You Start

Before we start cooking, take a few minutes to get everything ready. These simple prep steps help the squash cook evenly and keep the finished casserole creamy instead of watery.

- **Preheat the oven:** Set it to **350°F (175°C)**.
- **Slice the squash evenly:** Cut into approximately **¼-inch rounds**.
- **Prepare the cheese:** Freshly shred the cheddar and Monterey Jack and finely grate the Parmesan for a smooth, creamy filling.

Once everything is prepped, you're ready to bring the squash, creamy three-cheese filling, and buttery cracker topping together.

How to Make Cracker Barrel Squash Casserole

1. Cook the Squash and Onion

Start by cooking the squash and onion until they are tender but still hold their shape.

1. Place a **large skillet** on the stove and heat it over **medium heat**.
2. Add **1 tablespoon butter** to the skillet and let it melt completely.
3. Add the **finely diced sweet onion** to the melted butter.

4. Cook the onion for **2–3 minutes**, stirring occasionally, until it starts to soften. It does not need to turn brown.
5. Add the **sliced yellow squash** to the skillet.
6. Sprinkle $\frac{1}{4}$ **teaspoon of the salt** over the squash.
7. Stir gently so the squash, onion, butter, and salt are evenly combined.
8. Cook for **5–7 minutes**, stirring gently every so often.

The squash is ready when it feels **tender when pierced with a fork but is not falling apart**. It will continue cooking in the oven, so don't cook it until completely soft.

Tip: If the squash starts sticking to the bottom of the skillet, lower the heat slightly and give it a gentle stir.

2. Drain the Squash

Yellow squash contains a lot of water, so draining it well is one of the most important steps for preventing a watery casserole.

1. Place a **colander** in the sink.
2. Carefully pour the cooked squash and onion into the colander.
3. Let them drain for about **5 minutes**.
4. Gently press the squash with the **back of a spoon** to help remove any remaining liquid.

You don't need to crush the squash. Just press gently enough to release the extra moisture.

Important: Do not skip this step. The more excess water you remove now, the creamier your finished casserole will be.

3. Make the Creamy Three-Cheese Filling

While the squash is draining, prepare the creamy cheese mixture.

1. Take out a **large mixing bowl**.
2. Add the **sour cream, mayonnaise, 1 large egg, remaining $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon black pepper**.
3. Whisk everything together until the mixture looks smooth and the egg is completely blended in.
4. Add the **shredded sharp cheddar, shredded Monterey Jack, and finely grated Parmesan**.
5. Use a wooden spoon or silicone spatula to gently stir until the cheeses are evenly distributed throughout the creamy mixture.

The mixture will be thick, but that's exactly what you want. It will coat the squash and become creamy as it bakes.

4. Combine the Squash and Cheese Mixture

Now it's time to bring everything together.

1. Add the **well-drained squash and onion** to the bowl with the cheese mixture.
2. Use a wooden spoon or silicone spatula to gently fold the squash into the creamy filling.
3. Continue folding until the squash and onion are evenly coated.

Be gentle during this step. The squash is already tender, and stirring too hard can break it apart and turn the casserole mushy.

5. Prepare the Buttery Cracker Topping

The cracker topping gives the casserole a crisp, buttery finish.

1. Add **1 cup crushed buttery round crackers** to a small bowl.
2. Pour **3 tablespoons melted butter** over the cracker crumbs.
3. Stir with a fork or spoon until the crumbs are evenly coated with butter.

The crumbs should look lightly moistened rather than soaked. Set the topping aside while you prepare the baking dish.

6. Fill the Baking Dish

Now you're ready to assemble the casserole.

1. Lightly grease an **8×8-inch or 2-quart baking dish**.
2. Spoon the squash and cheese mixture into the prepared dish.
3. Use the back of a spoon or a silicone spatula to spread the mixture into an even layer.
4. Sprinkle the buttery cracker crumbs evenly over the top.

Try to spread the crumbs all the way to the edges. This gives you a crisp, buttery topping in every serving.

7. Bake the Casserole

1. Place the uncovered baking dish in the **350°F (175°C)** oven.
2. Bake for **30–35 minutes**.
3. Start checking the casserole around the **30-minute mark**.

The casserole is ready when the filling is **hot and bubbling around the edges** and the cracker topping is **golden brown and crisp**.

If the topping still looks pale after 35 minutes, continue baking for another **3–5 minutes**. Keep a close eye on it during this time because the cracker crumbs can go from golden to too dark fairly quickly.

8. Let It Rest Before Serving

Don't serve the casserole immediately after taking it out of the oven.

1. Carefully remove the hot baking dish from the oven.
2. Place it on a heat-safe surface.
3. Let the casserole rest for **5–10 minutes**.
4. After resting, scoop it onto plates and serve while it's still warm.

This short resting time allows the creamy filling to settle, making the casserole easier to serve without falling apart.

Tips for the Best Cracker Barrel Squash Casserole

Casserole Too Watery?

The squash probably wasn't drained enough. Let the cooked squash sit in a colander for several minutes and gently press out the excess liquid before mixing.

Squash Too Mushy?

It may have been cooked too long on the stovetop. Next time, remove it as soon as it becomes tender. Remember, it still has to bake.

Cheese Not Melting Smoothly?

Try shredding the cheese yourself. Freshly shredded cheese generally melts more smoothly into the creamy filling.

Topping Browning Too Fast?

If the crackers become golden before the casserole is heated through, loosely cover the dish with foil and continue baking.

Casserole Falling Apart When Served?

Let it rest for 5–10 minutes after baking. This gives the filling a chance to settle and makes it easier to scoop.

What to Serve With Cracker Barrel Squash Casserole

I like keeping the rest of the meal simple when serving this casserole. Something like **Cracker Barrel Grilled Chicken Tenders** or **Cracker Barrel Hamburger Steak** gives you a hearty main dish without taking attention away from the creamy squash. Add a piece of **Cracker Barrel Cornbread** or a warm **Cracker Barrel Biscuit**, and you've got an easy, satisfying meal.

Variations and Substitutions

You can make a few little changes depending on what you've got in the kitchen.

Mix the squash: Use equal parts yellow squash and zucchini for a colorful combination. Cook and drain them the same way as the yellow squash.

Switch the cheese: Colby Jack or mild cheddar can replace Monterey Jack. Romano is a good alternative to Parmesan when you want a similar salty, savory note.

Replace sour cream: Plain Greek yogurt works well and adds a little extra tang.

Change the cracker topping: Any buttery round cracker can be crushed and mixed with melted butter.

Add bacon: Cooked, crumbled bacon adds a smoky flavor that pairs especially well with the cheese.

Add herbs or garlic: A little fresh parsley, thyme, or garlic powder can give the casserole a different flavor without changing the basic recipe.

How to Store and Reheat Cracker Barrel Squash Casserole

Have leftovers? Let the casserole cool, then cover it tightly or place it in an airtight container and keep it in the refrigerator for 3–4 days.

For the best results, reheat it in a 350°F oven for 15–20 minutes, removing the foil near the end so the buttery cracker topping can crisp up again.

You can also microwave individual portions for 30–60 seconds at a time until warm. I recommend skipping the freezer, since the squash can release extra moisture after thawing and leave the casserole watery.

Frequently Asked Questions

Should I Peel Yellow Squash Before Cooking?

No need. The skin is completely edible and softens nicely during cooking. Just wash the squash well, trim the ends, and slice it.

Can I Put the Casserole Together the Night Before?

Yes. You can prepare the squash filling, cover it, and refrigerate it overnight. For the best crunch, keep the cracker topping separate and add it just before baking.

Can I Substitute Frozen Squash?

Frozen squash will work in a pinch, but fresh is better here. Thaw the frozen squash first and drain it thoroughly so you're not adding extra water to the casserole.

Can I Make a Gluten-Free Version?

Yes. Use gluten-free crackers for the topping and check the labels of the other ingredients you use.

Does the Baking Dish Size Matter?

A little. An 8×8-inch or 2-quart dish gives the casserole a nice thickness, but another similar-sized dish can work. You may need to adjust the baking time slightly.

How Do I Choose Yellow Squash at the Store?

Go for squash that looks fresh and feels firm. Small to medium squash are usually preferable because they tend to have a tender texture.