

Stuffed Yellow Squash

6 medium yellow summer squash
1/2 cup green bell peppers, diced
1 cup finely chopped onion
1 cup chopped and seeded tomatoes
1/2 cup shredded sharp Cheddar cheese
1/2 cup Italian bread crumbs
4 slices bacon, fried and crumbled
Pinch seasoned salt
2/3 teaspoon kosher salt
Black pepper
Butter for sautéing

In a large pot, cover squash with water and bring to a boil. Reduce heat, cover and simmer until squash are tender but firm, about 8 minutes. Drain squash and cool slightly. Trim stems and cut squash in half lengthwise. Remove pulp, then chop it into small pieces. Reserve squash shells. Sauté bell pepper and onion in butter until soft. Then, sauté squash pulp (about 1 cup) in separate pan until soft. Combine pulp with onions, peppers, tomatoes, cheese, breadcrumbs, bacon and seasoned salt. Place hollowed squash shells in a baking dish, and sprinkle the inside of each with Kosher salt and pepper. Spoon squash mixture into each shell. Top with additional breadcrumbs and drizzle top with melted butter. Bake at 400 degrees for 20-25 minutes until top is golden.