**Squash Casserole**

**Ingredients:**

2 ½ # yellow squash

2 ½ # zucchini

1 onion, julienned

4 cloves garlic, minced

6 cups panko bread crumbs

1 pkg. shredded cheese

6 eggs

1 cup heavy cream

**INSTRUCTIONS**

**Day 1:**

1. Wash the squash and zucchini, and slice thinly on the mandolin.
2. Whisk the eggs, cream, and cheese together in a bowl.
3. In a very large bowl, mix together the vegetables, garlic, and bread crumbs.
4. Fold in the wet mixture from step 2.
5. Spray 2 ½ hotel pans with pan spray.
6. Transfer the mixture to the pans.
7. Wrap loosely and put in the cooler.

**Day 2:**

1. Preheat oven to 375º.
2. Bake for 25-30 minutes, or until the middle is heated through.