

Summer Squash Casserole



Ingredients:

- 2 pounds summer squash
(*zucchini and yellow*)
- 3 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup parmesan cheese
- 1/3 cup bread crumbs
- 2 tablespoons finely chopped fresh
parsley or 2 teaspoons dried

Directions:

1. Preheat oven to 350 degrees. Spray a square baking dish with non-stick cooking spray.
2. Cut squash into thin slices and line in overlapping rows in baking dish,

alternating zucchini and yellow squash slices.

3. Drizzle olive oil over squash and sprinkle with salt and pepper.
4. Combine parmesan and bread crumbs in a small bowl; sprinkle over squash.
5. Cover with aluminum foil and bake for 30 minutes.
6. Remove foil and turn heat to broil. Broil an additional 5-7 minutes, until breadcrumbs start to turn a golden brown.
7. Sprinkle with parsley and serve immediately.