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.





Jane Rapin, RD, CDE Nutrition Program Instructor 231-922-4858 rapin@anr.msu.edu This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your local DHS office.

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