

How to Make Squash and Cheese - A Simple Oven-Baked Favorite

Sometimes you just need a dish that's:



OVEN
425°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Yellow squash or zucchini, thinly sliced

Salt, to taste

Black pepper, to taste

Shredded cheddar cheese

Grated parmesan cheese

Instructions:

1 Preheat the Oven:

2 Slice the Squash:

3 Season and Cheese:

4 Bake:

Tips for Success:

Slice squash evenly for uniform cooking.

Add garlic powder or smoked paprika for extra depth.

Broil for 1-2 minutes at the end if you like an extra-crispy top.

Double the batch-this one disappears fast!

Serving Suggestions and Pairings:

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

Tomato Skillet with Okra and Sausage

Dorito Casserole

Chicken Enchiladas

Storage and Leftover Tips:

Store in the fridge for up to 3 days in an airtight container.

Reheat in the oven or toaster oven to crisp it back up.

Avoid freezing-squash holds too much water for great texture after thawing.

More Recipes You'll Love:

Final Thoughts:

DIRECTIONS

1. Preheat the Oven: Set your oven to 425°F (220°C) and line a baking sheet or shallow baking dish with parchment paper or non-stick spray.
2. Slice the Squash: Wash and slice squash into thin rounds (about ... inch thick). Spread into a single layer on your baking sheet or dish.
3. Season and Cheese: Sprinkle evenly with salt and black pepper. Top generously with shredded cheddar cheese and grated parmesan.
4. Bake: Place in the oven and bake for 20 minutes, or until cheese is golden and bubbly and squash is tender.
5. Let cool slightly and serve warm.
6. Tips for Success: Slice squash evenly for uniform cooking.
7. Add garlic powder or smoked paprika for extra depth.
8. Broil for 1-2 minutes at the end if you like an extra-crispy top.
9. Double the batch-this one disappears fast!
10. Serving Suggestions and Pairings: This cheesy squash goes perfectly with:
11. Easy : Turkey Wings
12. Cajun : Chicken Sausage Gumbo
13. Tomato : Skillet with Okra and Sausage
14. Dorito : Casserole
15. Chicken : Enchiladas
16. Serve with cornbread, salad, or baked mac for a full Southern-style meal.
17. Storage and Leftover Tips: Store in the fridge for up to 3 days in an airtight container.

18. Reheat in the oven or toaster oven to crisp it back up.
19. Avoid freezing-squash holds too much water for great texture after thawing.
20. More Recipes You'll Love: Love easy comfort sides? Try these next:
21. Final Thoughts: This Squash and Cheese bake is the kind of side dish that makes you look like you did a lot more work than you did. It's fast, flavorful, and hits the spot every time. With gooey cheddar, savory parm, and perfectly roasted squash, it'll be your new favorite way to use up garden veggies-or just get dinner on the table fast.
22. Made it? Tag @ChefManiac with your cheesy squash creations! Follow Chef Maniac for more easy weeknight wins and Southern-inspired side dishes.

TIPS FOR SUCCESS

Slice squash evenly for uniform cooking.

Add garlic powder or smoked paprika for extra depth.

Broil for 1-2 minutes at the end if you like an extra-crispy top.

Double the batch -this one disappears fast!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-squash-and-cheese-a-simple-oven-baked-favorite/>