

Cheesy Baked Squash Rounds: The Perfect Crispy, Savory Snack

, they're the perfect side dish, snack, or appetizer. Plus, they take just



OVEN
400°F

TIME
5 min

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INGREDIENTS

- 2 medium yellow squash, sliced into ...-inch rounds
- 1 tablespoon olive oil
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon paprika (optional, for a little smoky flavor)
- 1 cup shredded cheddar cheese (or Parmesan for extra crispiness)
- 2 tablespoons breadcrumbs (optional, for extra crunch)
- 1 teaspoon dried Italian seasoning (or fresh chopped parsley for garnish)

How to Make Cheesy Baked Squash Rounds:

1. Preheat the Oven:
2. Slice and Season the Squash:
3. Arrange and Top with Cheese:
4. Bake Until Golden:
5. Garnish and Serve:

My Best Tips for Perfect Squash Rounds:

Slice evenly - Keeping the squash slices uniform ensures they bake at the same rate.

Don't overcrowd the pan - Space them out so they crisp up instead of steaming.

Experiment with cheeses - Try mozzarella for extra gooeyness or Parmesan for a crispy bite.

Add extra crunch - A sprinkle of panko breadcrumbs makes them even crispier.

What to Serve with Cheesy Baked Squash:

As a side dish - Serve with grilled chicken, steak, or fish.

With a dip - Ranch, marinara, or garlic aioli take these to the next level.

In a sandwich or wrap - Layer them in a veggie sandwich for extra flavor.

As a party appetizer - Perfect for serving on a snack platter!

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it to prevent sticking.
2. **Slice and Season the Squash:** Wash the squash and slice it into ...-inch thick rounds. In a large bowl, toss the slices with olive oil, salt, black pepper, garlic powder, and paprika until evenly coated.
3. **Arrange and Top with Cheese:** Lay the squash rounds in a single layer on the prepared baking sheet. Sprinkle each slice with shredded cheddar cheese (or Parmesan) and a light dusting of breadcrumbs, if using.
4. **Bake Until Golden:** Bake for 12-15 minutes, or until the cheese is melted and bubbly, and the edges are slightly crispy. If you want an extra crispy top, turn on the broiler for the last 1-2 minutes-just keep an eye on them to prevent burning!
5. **Garnish and Serve:** Remove from the oven and sprinkle with Italian seasoning or fresh parsley for a pop of color and flavor. Serve warm and enjoy!
6. **My Best Tips for Perfect Squash Rounds:** Slice evenly - Keeping the squash slices uniform ensures they bake at the same rate.
7. **Don't overcrowd the pan -** Space them out so they crisp up instead of steaming.
8. **Experiment with cheeses -** Try mozzarella for extra gooeyness or Parmesan for a crispy bite.
9. **Add extra crunch -** A sprinkle of panko breadcrumbs makes them even crispier.
10. **What to Serve with Cheesy Baked Squash:** These squash rounds are delicious on their own, but here are some great pairing ideas:

11. As a side dish - Serve with grilled chicken, steak, or fish.
12. With a dip - Ranch, marinara, or garlic aioli take these to the next level.
13. In a sandwich or wrap - Layer them in a veggie sandwich for extra flavor.
14. As a party appetizer - Perfect for serving on a snack platter!
15. FAQs: Can I use zucchini instead of squash? Yes! This recipe works just as well with zucchini-just follow the same steps.
16. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 375°F for about 5 minutes to keep them crispy.
17. Can I freeze these? They're best enjoyed fresh, but you can freeze them before baking. Just slice, season, and freeze in a single layer. Bake directly from frozen, adding a few extra minutes.
18. These : Cheesy Baked Squash Rounds are proof that simple ingredients can create big flavor. Whether you serve them as a side dish, snack, or appetizer, they're sure to be a hit.
19. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/cheesy-baked-squash-rounds-the-perfect-crispy-savory-snack/>