

Baked Cheesy Squash Rounds - Crispy, Golden, and Totally Addictive

Baked Cheesy Squash Rounds: Crispy, Herby, and Irresistibly Cheesy



OVEN
375°F

TIME
25 min

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INGREDIENTS

2 medium yellow squash, sliced into ...-inch rounds
1 cup shredded cheddar cheese
... cup grated Parmesan cheese
... cup breadcrumbs
2 tbsp olive oil
1 tsp dried oregano
1 tsp dried basil

Salt and pepper, to taste

Ingredient Tips & Swaps:

Breadcrumbs: Panko gives extra crunch. Use gluten-free if needed.

Cheddar Cheese: Try mozzarella for a gooier melt or a blend of cheddar and Monterey Jack for extra flavor.

Add Heat: Sprinkle with crushed red pepper or smoked paprika before baking.

Swap Squash: Zucchini works just as well in this recipe.

DIRECTIONS

- 1.** Preheat Oven: Preheat to 375°F (190°C). Line a baking sheet with parchment paper.
- 2.** Mix Coating: In a bowl, combine breadcrumbs, Parmesan, oregano, basil, salt, and pepper.
- 3.** Prep the Squash: Brush both sides of each squash round with olive oil. Press into the breadcrumb mixture to coat.
- 4.** Arrange and Top: Place squash rounds in a single layer on the baking sheet-no overlapping. Sprinkle shredded cheddar on top of each round.
- 5.** Bake: Bake for 20-25 minutes, until the cheese is melted and bubbly and the edges are golden.
- 6.** Cool Slightly & Serve: Let rest for 2-3 minutes. Serve warm and enjoy immediately!

TIPS FOR SUCCESS

Even Slices: Uniform squash slices cook more evenly.

Don't Overlap: Ensures maximum crispiness on every piece.

Serve Fresh: Best enjoyed straight from the oven for that melty, crispy texture.

Make It Dippable: Serve with marinara or ranch for extra fun.

