

Crispy Parmesan Baked Yellow Squash: Easy & Cheesy Side Dish

Get ready for a delicious twist on a classic veggie! This



OVEN
400°F

TIME
25 min

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INGREDIENTS

2 medium yellow squash, sliced into 1/4-inch thick rounds
2 tablespoons olive oil
1/3 cup grated Parmesan cheese
1/3 cup Panko breadcrumbs (or regular breadcrumbs)
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning or dried thyme
Salt and black pepper, to taste
Optional garnish: fresh parsley or basil, chopped

DIRECTIONS

1. Let's get this delicious : Parmesan Baked Yellow Squash baking!
2. Preheat : Oven & Prep Baking Sheet: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup, or give it a light greasing with cooking spray.
3. Prepare : Squash: Slice those beautiful yellow squash into even 1/4-inch thick rounds. Lay the slices out on paper towels and use more paper towels to pat them dry. This step helps remove excess moisture, which is key for them to roast perfectly and become tender-crisp.
4. Toss : Squash with Oil & Seasoning: In a large mixing bowl, toss the dried squash slices with 2 tablespoons of olive oil, salt, and black pepper until they're well-coated.
5. Make : Crispy Topping: In a separate small bowl, mix together the 1/3 cup grated Parmesan cheese, 1/3 cup Panko breadcrumbs, 1/2 teaspoon garlic powder, and 1/2 teaspoon Italian seasoning (or dried thyme). Stir until well combined. This is your delicious crispy topping!
6. Arrange & : Top: Arrange the squash slices in a single layer on your prepared baking sheet. Ensure they are not overlapping, as this will cause them to steam instead of roast. Sprinkle the cheesy breadcrumb mixture generously and evenly over each squash slice, giving them a gentle press with your fingers to help it stick.
7. Bake: Bake in the preheated oven for 20-25 minutes, or until the squash is tender when pierced with a fork and the topping is a lovely golden brown and crispy.

8. Broil for : Extra Crisp (Optional): For an extra crispy, beautifully golden finish, you can carefully broil for the last 1-2 minutes. Keep a very close eye on it under the broiler, as toppings can burn quickly!
9. Serve: Once done, transfer to a serving platter and sprinkle with fresh chopped parsley or basil if you like. Serve hot as a delightful side dish or snack!

SWAPS & NOTES

Yellow Squash: Choose firm, fresh yellow squash.

Slicing them into even 1/4-inch thick rounds is important for uniform cooking.

Zucchini can be used as a substitute, or you can use a mix of both.

Olive Oil: Extra virgin olive oil adds flavor and helps the squash brown and the coating adhere.

TIPS FOR SUCCESS

Removing excess moisture from the squash before roasting helps it caramelize and prevents a soggy result.

Single Layer: Arrange squash slices in a single layer on the baking sheet.

Overcrowding will steam the squash, making it soft rather than tender-crisp.

Panko for Crispness: While regular breadcrumbs work, Panko breadcrumbs provide a superior crispy texture.

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

Original recipe: <https://chefmaniac.com/creaky-parmesan-baked-yellow-squash-easy-cheesy-side-dish/>