

## Parmesan Baked Yellow Squash: Crispy, Cheesy & Easy Side Dish

Parmesan Baked Yellow Squash: Your New Favorite Crispy, Cheesy Veggie Side!



**OVEN**  
**400°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 medium yellow squash, sliced into ...-inch thick rounds

2 tablespoons olive oil

1/3 cup grated Parmesan cheese (freshly grated is always best!)

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

Swaps and Notes:

**Yellow Squash:** Choose firm, blemish-free yellow squash. Zucchini can also be used in this recipe with similar results.

**Parmesan Cheese:** Freshly grated Parmesan will melt better and provide superior flavor compared to pre-grated varieties.

**Panko Breadcrumbs:** Panko breadcrumbs give a lighter, crispier texture than regular breadcrumbs, but either will work.

**Seasoning:** Italian seasoning is a great all-in-one blend, but if you don't have it, a mix of dried oregano, basil, and thyme would be a good substitute. Adjust salt and pepper to your taste.

**Herbs for Garnish:** Fresh parsley or basil adds a beautiful finishing touch and a burst of fresh flavor.

**Directions:**

**Preheat Oven & Prep Sheet:** Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper or give it a light greasing with cooking spray. This will help prevent sticking and make cleanup a breeze!

**Prepare Squash:** Slice those beautiful yellow squash into even ...-inch thick rounds. This uniform thickness ensures they cook evenly. Use paper towels to generously pat them dry-this is a crucial step that helps them roast perfectly crisp instead of steaming!

**Toss with Oil & Seasoning:** In a mixing bowl, toss the dry squash slices with olive oil, salt, and black pepper until they're well-coated.

**Make Crispy Topping:** In a separate small bowl, mix together the grated Parmesan cheese, panko breadcrumbs, garlic powder, and Italian seasoning (or dried thyme). This is your flavorful, crispy topping!

**Arrange & Sprinkle:** Arrange the seasoned squash slices in a single layer on your prepared baking sheet. Ensure they are not overlapping, as this will prevent even crisping. Sprinkle the cheesy breadcrumb mixture generously over each slice, giving them a gentle press with your fingers to help it stick to the squash.

**Bake:** Bake 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. For an extra crispy finish, broil for the last 1-2 minutes-just keep a very close eye on it so it doesn't burn, as broiler heat is intense!

**Serve:** Once done, carefully transfer the Parmesan Baked Yellow Squash to a serving platter. If you like, sprinkle with fresh herbs like chopped parsley or basil for an extra pop of color and freshness. Serve hot as a delightful side dish or snack!

**Tips for Success:**

**Pat Dry, Seriously:** Don't underestimate the power of patting the squash dry. Excess moisture leads to steaming, not crisping.

**Single Layer:** For maximum crispiness, arrange the squash in a single layer without overcrowding. If needed, use two baking sheets.

**Finely Grate Parmesan:** Finely grated Parmesan will adhere better and melt more evenly, creating a superior crust.

**Watch the Broiler:** If you use the broiler, stay by the oven! It browns very quickly and can burn in seconds.

**Serve Hot:** These are absolutely best enjoyed fresh and hot from the oven when the coating is at its crispiest.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another effortless way to impress guests with a cheesy appetizer, check out my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).

If you love hot, gooey cheese, my [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#) is a must-make.

For a fun, customizable, and cheesy meal for a crowd, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is fantastic.

And for a quick and easy way to feed a crowd with cheesy goodness, don't miss my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).

## DIRECTIONS

- 1. Making :** Parmesan Baked Yellow Squash is incredibly straightforward - just slice, toss, sprinkle, and bake!
- 2. Preheat : Oven & Prep Sheet:** Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper or give it a light greasing with cooking spray. This will help prevent sticking and make cleanup a breeze!
- 3. Prepare : Squash:** Slice those beautiful yellow squash into even ...-inch thick rounds. This uniform thickness ensures they cook evenly. Use paper towels to generously pat them dry-this is a crucial step that helps them roast perfectly crisp instead of steaming!
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13. **Serve : Hot:** These are absolutely best enjoyed fresh and hot from the oven when the coating is at its crispiest.
14. **Serving Suggestions and Pairings:** Parmesan Baked Yellow Squash is an incredibly versatile side dish that complements almost any meal. It's fantastic alongside grilled chicken, steak, or fish. It makes a wonderful addition to a summer potluck or a light lunch. Consider serving it with a simple piece of baked salmon, or as a fresh counterpoint to a hearty meal like my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#).
15. **Storage and Leftover Tips:** Parmesan Baked Yellow Squash is best enjoyed fresh, when the topping is at its crispiest. If you have leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, spread them on a baking sheet and warm in a 375°F (190°C) oven or toaster oven for 5-10 minutes, or until re-crisped. The topping may not be quite as crunchy as fresh, but the flavor will still be delicious.
16. **More Recipes You Will Love:** If you enjoyed the cheesy goodness and simple elegance of this baked squash, here are a few more fantastic savory recipes that I think you'll absolutely love:
17. For another effortless way to impress guests with a cheesy appetizer, check out my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).
18. If you love hot, gooey cheese, my [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#) is a must-make.
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21. **Final Thoughts:** This Parmesan Baked Yellow Squash is a delightful and simple way to enjoy fresh vegetables with a delicious, cheesy twist. It's quick, easy, and

undeniably flavorful, making it perfect for any meal. Give it a try, and prepare to turn everyday squash into a crispy, cheesy sensation!

22. What's your favorite way to make vegetables irresistible? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

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