

Parmesan Roasted Yellow Squash: Easy & Flavorful Side Dish

Parmesan Oven Roasted Yellow Squash



OVEN
400°F

TIME
15 min

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INGREDIENTS

2 lbs yellow squash (about 3-4 medium squash), trimmed and cut into 1/2-inch thick rounds or half-moons
2 tablespoons extra virgin olive oil
1/2 teaspoon garlic powder
1/2 teaspoon dried Italian seasoning (or dried oregano/basil)
1/4 teaspoon black pepper
1/4 cup grated Parmesan cheese
Salt to taste (optional, as Parmesan is salty)
Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

- 1. Preheat : Oven & Prep Pan:** Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper for easy cleanup, or lightly grease it.
- 2. Prepare : Squash:** Wash and trim the ends of the yellow squash. Slice them into 1/2-inch thick rounds or half-moons. Try to keep the slices consistent in thickness for even cooking.
- 3. Season : Squash:** In a large bowl, combine the sliced yellow squash with the extra virgin olive oil, garlic powder, Italian seasoning, and black pepper. Toss well until all the squash pieces are evenly coated.
- 4. Arrange on : Baking Sheet:** Spread the seasoned squash in a single layer on the prepared baking sheet. Ensure the pieces aren't overlapping too much, as this helps them roast rather than steam. You might need two baking sheets depending on the amount of squash.
- 5. Roast (Initial):** Roast for 15 minutes.
- 6. Add : Parmesan & Continue Roasting:** Remove the baking sheet from the oven. Sprinkle the grated Parmesan cheese evenly over the squash. Toss gently to coat the pieces in the cheese. Return to the oven and continue roasting for another 10-15 minutes, or until the squash is tender-crisp and the Parmesan cheese is golden brown and slightly crispy.
- 7. Serve:** Remove from the oven. Taste and add salt if desired. Garnish with fresh chopped parsley, if using, and serve immediately.

SWAPS & NOTES

What I love most about it is how effortlessly it elevates a humble vegetable .

Roasting brings out the natural sweetness of the squash, and when combined with savory Parmesan cheese, it creates an irresistible flavor and texture.

It's also incredibly easy to prepare , requiring minimal hands-on time, which is perfect for busy weeknights.

Plus, it's a fantastic healthy side dish that pairs well with just about anything.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: This is crucial for successful roasting.

If the squash pieces are too close together, they will steam instead of roast, resulting in a soggy texture.

Consistent Slices: Uniformly sliced squash will cook at the same rate, ensuring every piece is perfectly tender-crisp.

Hot Oven: A hot oven is essential for achieving that lovely caramelization and crisp texture.

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

Original recipe: <https://chefmaniac.com/parmesan-roasted-yellow-squash-easy-flavorful-side-dish/>