

## Easy Squash and Cheese Recipe for a Quick Cheesy Side Dish

How to Make Squash and Cheese



**OVEN**  
**425°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Squash, thinly sliced  
Salt  
Black pepper  
Cheddar cheese  
Parmesan cheese

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 425°F.
2. Slice the squash: Thinly slice the squash and arrange it in a baking dish or on a baking sheet.
3. Season and add cheese: Sprinkle the squash with salt and pepper.
4. Top with cheddar cheese and : Parmesan cheese.
5. Bake: Bake for about 20 minutes, or until the squash is tender and the cheese is melted and lightly browned.
6. Serve: Serve hot as a simple side dish.

### SWAPS & NOTES

Yellow squash is a natural choice for this kind of recipe, but zucchini can work too if that is what you have on hand.

Slicing the squash thinly is important because it helps the pieces cook through evenly in the short baking time.

Cheddar gives the dish that classic cheesy comfort, while Parmesan adds a little salty depth.

You can adjust the ratio depending on which flavor you want more of.

### TIPS FOR SUCCESS

Slice the squash evenly so everything cooks at the same rate.

If the squash is piled too thickly, it may steam more than bake.

Season lightly at first, especially because Parmesan already adds saltiness.

You can always add a little more at the table if needed.

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

Original recipe: <https://chefmaniac.com/easy-squash-and-cheese-recipe-for-a-quick-cheesy-side-dish/>