

Baked Parmesan Yellow Squash Rounds

20 MINS 2-4 SERVINGS

INGREDIENTS

- 2 medium-sized yellow summer squash
- Garlic salt
- Freshly ground black pepper
- 1/2 cup freshly grated parmesan cheese



Adapted from
fivehearthome.com



This institution is an equal opportunity provider. This material was funded in part by SNAP.

Baked Parmesan Yellow Squash Rounds

20 MINS 2-4 SERVINGS

INGREDIENTS

- 2 medium-sized yellow summer squash
- Garlic salt
- Freshly ground black pepper
- 1/2 cup freshly grated parmesan cheese



Adapted from
fivehearthome.com



This institution is an equal opportunity provider. This material was funded in part by SNAP.

Baked Parmesan Yellow Squash Rounds

PROCEDURE

1. Preheat oven to 425F. Line baking sheet with parchment paper.
2. Wash and dry squash then cut into 1/4 inch thick slices. Arrange the squash rounds on the lined sheet with little to no space between them.
3. Lightly sprinkle the squash with garlic salt and freshly ground black pepper.
4. Use a small spoon to spread a thin layer of parmesan cheese on each slice of squash
5. Bake for 10-15 minutes or until parmesan melts and turns a light golden brown



BRAZOS VALLEY
foodbank



This institution is an equal opportunity provider. This material was funded in part by SNAP.

Baked Parmesan Yellow Squash Rounds

PROCEDURE

1. Preheat oven to 425F. Line baking sheet with parchment paper.
2. Wash and dry squash then cut into 1/4 inch thick slices. Arrange the squash rounds on the lined sheet with little to no space between them.
3. Lightly sprinkle the squash with garlic salt and freshly ground black pepper.
4. Use a small spoon to spread a thin layer of parmesan cheese on each slice of squash
5. Bake for 10-15 minutes or until parmesan melts and turns a light golden brown



BRAZOS VALLEY
foodbank



This institution is an equal opportunity provider. This material was funded in part by SNAP.