



# Baked Summer Squash

Based on a recipe from *The Joy of Cooking*

**Serves 6**

## Ingredients

2 lbs. summer squash\*  
¼ c. olive oil\*\*  
½ c. grated parmesan cheese  
1/3 c. breadcrumbs  
Salt and pepper

*\*Available from such vendors as 22 Oaks Garden, Broadfork Farm, Byrd Farm, Crumpton Farm, FJ Medina and Sons, and G. Flores Produce*

*\*\* Available from the Café @ St. Stephen's*

## Directions

Preheat the oven to 350 degrees.

Thinly slice the squash. Lightly coat a pie pan or small casserole dish with olive oil, and arrange half of the squash in the bottom of the pan. Drizzle with olive oil; sprinkle with half of the parmesan and breadcrumbs. Arrange the remaining squash on top, and add the rest of the oil, cheese, and breadcrumbs.

Cover with foil and bake for 30 minutes. Remove the foil and bake for 5 more minutes until lightly crisped on top.