

Baked Summer Squash

From your box: Squash or Zucchini, basil, garlic

- 1 1/2 pounds summer squash (any variety)
- 2-4 T. olive oil
- 1 clove garlic, minced
- 1/3 c. bread crumbs
- 1/3 c. grated Parmesan cheese (or other variety you enjoy, optional)
- 1/4 t. salt
- 1/4 t. pepper
- 2-4 T. chopped fresh herbs such as basil, thyme, parsley or oregano

Preheat oven to 350° F. Remove stem ends and slice squash cross-wise in 1/4"-thick rounds. Toss with olive oil. In a small bowl, combine bread crumbs, Parmesan, garlic, fresh herbs, salt, and pepper. Arrange half the squash rounds in bottom of a baking dish. Sprinkle with half the bread crumb mixture. Arrange remaining squash on top and sprinkle remaining bread crumb mixture. Cover baking dish with foil and bake in oven for 30-40 minutes. Remove foil and bake another five minutes. Top with more chopped herbs and serve.

Adapted from thekitchn.com