

# Baked Pattypan Squash Parmesan with Garlic Breadcrumbs

**YIELD:** 3 servings **TOTAL TIME:** 35 minutes

## ingredients:

3 to 4 large pattypan squash (about 1 3/4 pounds total), cut into 1/2-inch thick slices  
1 medium onion, halved and sliced  
2 tablespoons olive oil  
salt and pepper, to taste  
1 cup marinara sauce  
1/2 cup grated parmesan cheese  
1 cup grated mozzarella or fontina cheese

## For Breadcrumbs:

1 cup panko breadcrumbs  
3 garlic cloves, chopped  
2 tablespoons olive oil  
1/4 teaspoon dried oregano  
1/4 teaspoon dried parsley  
salt and pepper, to taste

## directions:

Preheat oven to 400°F. Line a large baking sheet with aluminum foil; brush with oil.

Toss squash and onion slices with 2 tablespoons olive oil, salt, and pepper. Arrange in a single layer on prepared baking sheet. Spoon marinara sauce over squash slices.

Bake for 15 to 18 minutes (depending on the thickness of the squash); sprinkle with cheeses and bake for 5 to 7 minutes more, or until squash is tender and cheese is melted and beginning to brown.

Meanwhile, to prepare garlic breadcrumbs, heat 2 tablespoons olive oil and garlic in a medium skillet over medium heat, until oil is hot and garlic is fragrant, 2 to 3 minutes. Add bread crumbs, herbs, and salt and pepper and stir until breadcrumbs are golden brown, about 8 to 10 minutes more. Sprinkle breadcrumbs over squash slices and serve.