

SUMMER SQUASH WITH PANKO AND THYME

4 Yellow summer squash – sliced into rounds

¼ cup Extra virgin olive oil

Kosher salt

Freshly ground black pepper

½ cup freshly grated parmigian reggiano cheese

Leaves from 3 fresh thyme sprigs

1 cup Panko (Japanese bread crumbs)

½ cup (1 stick) Unsalted butter, melted

- Preheat oven to 350
- Toss the squash in a bowl with oil, salt, pepper, thyme, cheese and panko
- Place summer squash in a single layer on a pan or large casserole dish
- Take extra bread crumb mixture and evenly top each summer squash round
- Drizzle with melted butter
- Bake for 40 minutes on middle rack of oven or until golden brown

Serves 4

**this recipe also works well with zucchini

**serve with seafood, chicken, pork or steak as a delicious side dish