

# Roasted Summer Squash



## INGREDIENTS:

- 1 pound summer squash (about 2 medium)
- 1 tablespoon olive oil
- 2 tablespoons parmesan cheese grated
- 1 tablespoon panko bread crumbs
- 1 teaspoon lemon pepper seasoning
- ½ teaspoon paprika
- ½ teaspoon kosher salt or to taste

## INSTRUCTIONS:

- 1 Preheat oven to 400°F.
- 2 Cut squash into ½" slices. Toss with olive oil.
- 3 Combine remaining ingredients in a small bowl and toss with squash.
- 4 Place squash on a baking pan and roast 12-14 minutes or until squash is tender.
- 5 Broil 1-2 minutes or until crumbs are lightly browned.

**Taste!**  
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