

## MANCHEGO SUMMER SQUASH GRATIN

### Ingredients:

- 2 medium zucchini
- 2 medium-sized yellow squash
- 3 tablespoons olive oil
- 1 ¼ tsp kosher salt
- ¾ tsp black pepper
- 1 ½ cups Manchego cheese,  
grated
- 1 cup panko bread crumbs

### Directions:

Preheat oven to 450°. Using a mandolin or sharp knife slice the zucchini and the squash to slices about ¼". Toss with 2 tbs of olive oil, 1 tsp salt, and ½ tsp pepper. Spread half of the squash into a lightly 7 x 11 Greased baking sheet. Sprinkle half of the cheese over the squash mixture. Top with remaining squash mixture. Stir together the panko, remaining ¾ cup of cheese, 1 tbs olive oil, and ¼ tsp salt and pepper. Remove the casserole from the oven and sprinkle the panko mixture on top. Return to oven and bake for 5 more minutes or until slightly browned.

Recipe from Siri Daily



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