

## Oven-fried Yellow Squash

Serves: 4

### Ingredients:

- 3 tbsp. herb-seasoned bread crumbs
- 1 tbsp. grated Parmesan cheese
- ¼ tsp salt or garlic salt
- 1/8 tsp. pepper
- 2 medium unpeeled yellow squash
- 2 tsp. vegetable oil
- 2 tbsp. water

### Instructions:

- Mix the bread crumbs, Parmesan cheese, salt and pepper together on a sheet of waxed paper.
- Cut the squash in quarters lengthwise. Cut each quarter into halves or thirds. Place in a plastic bag and add the oil and water. Close the bag and shake until the squash is lightly coated. Roll each in the bread crumb mixture until lightly coated.
- Arrange in a single layer on a baking sheet sprayed liberally with nonstick cooking spray. Bake at 475 degrees for seven minutes or until golden brown.