



Summer Squash Parmesan Gratin

- 1 small zucchini
- 1 small yellow summer squash
- 3-4 carrots
- 1-2 tablespoons olive oil
- ¼ teaspoon sea salt
- 2 tablespoons dried parsley
- ½ cup Panko bread crumbs
- ¼ cup Vegetarian Express Parma Zaan Sprinkles

Directions: Slice the zucchini, summer squash, and carrots very thin. A mandolin works well for uniform slices. Layer the vegetables in four rows in a 9x13 pan. Alternating colors makes a nice presentation. Drizzle olive oil over vegetables. Combine the remaining dry ingredients and sprinkle over top of vegetables. Cover with foil and bake 30 minutes at 350 degrees. Test with fork and bake longer if needed (depends on thickness of your slices). Remove foil and bake 5 minutes more until crumbs are crisp and golden.

Submitted by N.R. of North Carolina