



## **Crispy Golden Patty Pan Squash**

### **Ingredients:**

- 1½ lbs. patty pan squash sliced into ¼ inch rounds
- 2 eggs
- ½ c. flour
- ¼ c. finely grated Parmesan (the powdered kind)
- ¼ c. breadcrumbs (herbed are best)

### **Method:**

Generously grease a cookie sheet with olive oil and pre-heat the oven to 425 degrees. Beat eggs in a wide mouthed bowl. Fill another bowl with approximately ½ cup flour. In yet another bowl mix the Parmesan cheese and breadcrumbs. First dip the squash rounds in the flour. Then dip them in the eggs. Then completely coat them on all sides with the breadcrumb mixture.

Bake for 25-30 minutes until nicely browned and crispy.

Serve hot with tartar sauce or pesto.

**From Helsing Junction Farm /Anna Salafsky and Susan Ujcic**