

ZUCCHINI PARMESAN

modified from [food.com](https://www.food.com)

(6 servings)

Ingredients

- Several good-sized **summer squash** (zucchini, yellow, patty pan, etc.)
- 2 beaten **eggs**
- 2–2 ½ cups Italian style **bread crumbs**
- Olive oil **cooking spray**
- 2 cups shredded **mozzarella cheese**
- ½ cup **Parmesan cheese**
- 1 jar **spaghetti sauce**

Instructions

- 1.** Preheat oven to 425°F and spray cookie sheets with cooking spray.
- 2.** Slice squash into ¼-inch thick rounds. Dip slices in the beaten eggs, then coat with the bread crumbs and place on the cookie sheets. Spray tops with oil.
- 3.** Bake for 10 minutes, flip the slices over and bake another 10 minutes.
- 4.** Spray a 9 x 13 inch pan with cooking spray and spoon a small amount of sauce into the pan.
- 5.** Alternate layers of squash, mozzarella, Parmesan and sauce. For the last layer, just use sauce and top with Parmesan.
- 6.** Cover with foil and bake at 375°F for 20 minutes. Remove foil and bake for 10 more minutes.