

Squash Gratin

<http://www.myrecipes.com/recipe/yellow-squash-gratin-10000000604777/>

(adapted)

Ingredients

- Cooking spray
- 1 cup chopped onion
- 1 garlic clove, minced
- yellow squash, halved and sliced
- 1/4 cup chopped fresh flat-leaf parsley
- 1/2 teaspoons salt
- 1/4 teaspoon dried thyme
- 1/4 teaspoon freshly ground black pepper
- 1.5 cups cooked long-grain rice
- 3/4 cup grated Parmesan, divided
- 2 large eggs, lightly beaten
- Bread crumbs (1/2 cup)
- 1/4 cup (1 ounce) grated fresh Parmesan cheese
- 1 tablespoon butter, melted

Directions

Preheat oven to 375°.

In a large skillet, heat olive oil over medium-high heat. Add onion and sauté 5 minutes or until tender. Add garlic; sauté 30 seconds. [Throw in some rosemary] Add squash; sauté 7 minutes or just until tender. Remove from heat; stir in parsley, salt, thyme, and pepper. Add rice, 1/2 cup Parmesan, and eggs to squash mixture, stirring until well combined. Spoon the squash mixture into a 9x9-inch baking dish coated with cooking spray.

Combine breadcrumbs, 1/4 cup Parmesan, and butter, tossing to combine. Sprinkle breadcrumb mixture over squash mixture. Bake at 375° for 30 minutes or until topping is lightly browned and filling is set. Let stand 5 minutes before serving.