

Squash Casserole

- 4-5 summer squash
- 2 small garden onions thinly sliced
- 8 sprigs fresh thyme, 4 whole, 4 with leaves removed and stems discarded
- 1 cup crème fraîche
- 2 clove of garlic, one thinly sliced, one whole
- 1/2 cup panko breadcrumbs
- 1 tablespoon chopped fresh parsley
- 1 tablespoon fresh chives, thinly sliced
- 4 tablespoons olive oil
- Lemon zested

Preheat oven to 325 degrees.

In a small non-stick sauté pan, over medium heat, melt one tablespoon butter. Once butter is foamy, add panko breadcrumbs, whole garlic clove. Stir frequently until breadcrumbs are toasty and lightly browned. Remove from heat, stir in a pinch of kosher salt and chopped parsley, chives and thyme leaves (save your whole sprigs of thyme for later). Set breadcrumbs aside and wipe pan clean.

In a large sauté pan, over medium-high heat, add 3 tablespoons olive oil. When the oil is shimmering, add sliced squash to pan. Sauté, stirring frequently, until squash begins to soften, about three minutes. Add your sliced onions and four whole sprigs of thyme to the pan and continue to cook for another three to five minutes. Remove to a bowl and let cool slightly. Season with salt, pepper, add sliced garlic, and crème fraîche. Place in shallow baking dish or 9 in cast iron skillet. Top with breadcrumbs and bake for 16-19 minutes until nicely browned.

Serves 4

