

# Lemony Squash and Provolone Dinner Toast

From – *Better Homes and Gardens - Sheri Castle*

1 lb summer squash, thinly sliced or shredded  
1 tsp lemon pepper seasoning  
6 ½inch thick slices ciabatta bread  
2 Tbsp olive oil, divided  
1 cup thinly sliced onion  
1 Tbsp chopped fresh lemon thyme  
2 tsp finely shredded lemon peel  
¼ cup mayonnaise  
6 very thin slices provolone cheese

- Preheat oven to 400F.
- In large bowl toss squash with lemon pepper seasoning. Transfer to a fine mesh sieve, set over a bowl, and let stand 15 minutes. Squeeze squash as dry as possible. Discard liquid.
- Meanwhile, arrange bread on a baking sheet. Brush tops with 1 Tbsp of the oil and sprinkle lightly with salt and pepper. Toast 10 minutes or until lightly golden brown around edges. Remove from oven. Preheat broiler.
- In a large skillet heat remaining oil over medium high heat. Add onions, cook and stir 5 minutes or until tender. Stir in squash and lemon thyme, cook 1 minute more.
- Remove from heat. Stir in lemon peel.
- Spread bread slices with mayonnaise. Top each with a slice of cheese. Divide squash mixture among bread slices. Broil 3-4 inches from heat 1-2 minutes or until golden brown and bubbly.
- Serve warm.



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