

# Herbed Summer Squash and Potato Torte

Yield: 8 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-yellow-crookneck-squash-casserole-recipe>

## Ingredients:

- 1 bunch green onions thinly sliced
- 1 cup grated Parmesan cheese
- 2 tablespoons all purpose flour
- 1 tablespoon fresh thyme leaves chopped
- 1 1/2 teaspoons salt
- 3/4 teaspoon ground black pepper
- 2 pounds yukon gold potatoes peeled, cut into 1/8-inch-thick rounds
- 12 ounces yellow crookneck squash or regular yellow or green summer squash, cut into 1/8-inch-thick rounds
- 6 teaspoons olive oil

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 10 milligrams
4. Fat: 7 grams
5. Fiber: 4 grams
6. Protein: 9 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 650 milligrams
9. Sugar: 2 grams

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