

Summer Squash au Gratin with Salsa Verde

Adapted only slightly from [Smitten Kitchen](#)

Ingredients

Gratin

- 2 pounds summer squash
- Salt
- 1 1/2 cup fresh breadcrumbs
- 3 tablespoons unsalted butter
- 3/4 cup thinly sliced shallots (from 4 to 5 medium) (or substitute onion)
- 1 cup grated gruyere cheese
- 1/4 cup salsa verde (below)
- Freshly ground black pepper

Salsa verde

- 1 tablespoon thyme leaves (dried or fresh is fine)
- 1 teaspoon marjoram or oregano leaves (or half, if dried)
- 1/4 cup coarsely chopped mint leaves
- 1 cup coarsely chopped flat-leaf parsley
- 2 small cloves garlic
- 1 anchovy (rinsed if salt-packed)
- 1 tablespoon capers, drained (rinsed if salt-packed)
- 1/2 cup oil, or less to taste (it can be a tad greasy with this amount of oil)
- 1/2 lemon, or less if large

Directions

- Heat your oven to 400°F. Cut the squash into thin (1/8-inch thick) coins. Toss with 1 teaspoon kosher salt and set aside for at least 10 minutes. Drain zucchini in a colander, and if you have time, spread them on a towel and press with another towel to further wick away moisture before placing them in a large mixing bowl. This is preferable because it removes less moisture
- Meanwhile, place breadcrumbs in a small bowl. In a small skillet or saucepan, melt butter and keep cooking it over medium heat until it browns and smells nutty. Carefully pour (in a small drizzle at first) over breadcrumbs and be sure to scrape out any brown bits from the pot. Toss crumbs to evenly coat.
- Make the salsa verde by blending the herbs in a food processor or blender with garlic, anchovy and capers until it forms a paste, scraping down as needed. With the machine running, stream in the olive oil in a drizzle. Season with salt and black pepper. Add lemon juice to taste.
- Add shallots, gruyere, half the breadcrumbs, 1/4 cup salsa verde (about half; you can use the rest to dress eggs or any roasted meat) and some freshly ground black pepper to the bowl with the summer squash and toss. Transfer to a 9×9-inch (or equivalent; I used a 9-inch round cast-iron skillet) baking dish. Scatter remaining breadcrumbs over

the top and bake 35 to 40 minutes, until the squash is tender and the crumbs are crisp. If the breadcrumbs are browning too much during baking cover the dish with foil.