Pan Fried Tromboncino Squash

An easy and delicious recipe that can be used with any summer squash.

Course: Side Dish

Cuisine: American, summer

Keyword: parmesan, squash, summer squash, tromboncino, zucchini

Servings: 30 tastings

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**Ingredients**

* 30 tromboncino squash medallions
* 1 cup virgin olive oil
* 30 whole fresh basil leaves
* 1 cup fresh grated parmesan cheese
* fresh cracked pepper
* salt

**Instructions**

1. Cut the tromboncino (squash) into medallions. Lay them on paper towels to gently dry them. You want them to fry, not steam.
2. Sprinkle a pinch of salt on each side.
3. Heat a heavy skillet and add the oil.
4. Carefully lay the medallions in the hot oil and cook a minute or two.
5. When the first side is lightly browned, turn them and cook the other side. While the second side cooks, lay the basil leaves in the oil and let them get crispy, but not brown. Lay on paper towels.
6. Using tongs, remove the medallions, laying them on paper towels and sprinkle evenly with the parmesan cheese. The heat from the remaining oil will start to melt the cheese.
7. Add just a little pinch more of salt and some fresh cracked pepper.
8. Serve with the crispy basil