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 ½ inch 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.