

PARMESAN HERB ZUCCHINI

A quick and easy side dish that pairs oven-roasted zucchini with flavorful herbs and a bit of parmesan.

INGREDIENTS

3 zucchini, quartered lengthwise
2 tablespoons olive oil
1/4 cup grated parmesan cheese
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano

1/2 teaspoon dried basil
1/2 teaspoon garlic powder
1/4 teaspoon salt
dash of black pepper
2 tablespoons chopped fresh parsley

DIRECTIONS

- Preheat oven to 350 degrees. Line baking sheet with parchment.
- In a small bowl, combine parmesan, thyme, oregano, basil, garlic powder, salt and pepper.
- Brush each zucchini spear, on all sides, with olive oil, arranging skin side down on the baking sheet.
- Sprinkle each zucchini spear with the parmesan & herb mixture.
- Place in the oven and bake until tender, about 15 minutes.
- Broil for 2-3 minutes or until the top of the zucchini is crisp and golden brown.
- Garnish with parsley. Serve immediately and enjoy!

