

Roasted Garlic Parmesan Summer Squash



INGREDIENTS:

2 small zucchini, cut into 1/2" slices

2 small yellow summer squash, cut into 1/2" slices

1 cup cherry tomatoes, cut in half or tomato of choice, sliced

3 tablespoons olive oil

3 garlic cloves, minced

1 teaspoon Italian seasoning

1 cup shredded Parmesan cheese, or other cheese of choice

salt and pepper to taste

DIRECTIONS:

1. Preheat oven to 400 degrees. Line a large baking sheet with aluminum foil or parchment paper.
2. In a small bowl, whisk together olive oil, minced garlic, and Italian seasoning. Let sit for 10 minutes for flavors to develop.
3. Place zucchini, summer squash, and tomatoes in a large bowl. Pour olive oil mixture on top, mixing together gently with hands.
4. Spread vegetables onto sheet pan in an even layer. Season with salt and pepper and add shredded parmesan cheese.
5. Roast in oven for 25-30 minutes or until cheese is golden brown and vegetables are tender.
6. Serve warm and enjoy!

Source: cookingclassy.com



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