

Roasted Zucchini with Garlic

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1 lb zucchini, cut lengthwise twice, and then cut in half across the middle
1 Tbsp fresh minced garlic clove
¼ cup olive oil
salt & freshly ground black pepper
1 tsp Herbes de Provence

- Preheat oven to 450 degrees. Make sure there is a rack on the top rack spot in the oven.
- Align the zucchini pieces on a cookie sheet, skin side down.
- Mix the garlic in with oil in a small bowl.
- Spoon or brush garlic oil over all of the zucchini pieces.
- Place in heated oven on the top rack.
- Set the timer for 5 minutes and check to see if the zucchini is beginning to brown. If not, continue to add 2 or 3 minutes at a time until the zucchini begins to brown.
- Once it begins to brown, remove from oven and place in a bowl.
- Mix in Herbes de Provence.
- Add salt & pepper to taste.



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