



# Roasted Garlic – Parmesan Summer Squash

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**SERVES: 6    PREP TIME: 10 min.    COOK TIME: 30 min.**

## Ingredients:

2 small zucchini, sliced

2 small yellow squash, sliced

2 cups of tomatoes, sliced

3 Tablespoons olive oil

1 Tablespoon garlic powder

1 ¼ teaspoon Italian seasoning

1 cup parmesan cheese

Sprinkle of fresh or dried parsley



## Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper or aluminum foil.
2. In a small bowl whisk olive oil, garlic, and Italian seasoning. Place zucchini, squash, and tomatoes in a large mixing bowl.
3. Pour olive oil mixture over top and toss with hands to evenly coat. Place vegetables on a baking sheet and sprinkle with parmesan.
4. Roast for 25 to 30 minutes. Remove from oven and sprinkle parsley.