



GOLDEN ROASTED ZUCCHINI & SQUASH

- 2 small zucchini cut into slices
- 2 small yellow squash cut into slices
- 12 oz small cherry tomatoes , sliced into halves
- 3 tablespoons Garlic Infused olive oil
- ½ teaspoon of dried oregano
- ½ teaspoon of chopped fresh parsley
- Salt and freshly ground black pepper
- 1 cup (2.4 oz) finely shredded Parmesan cheese
- Salt and Pepper

Preheat oven to 400 degrees. Place parchment paper or aluminum foil onto a 13 inch baking sheet.

In a small bowl whisk together, the Garlic Infused Fused olive oil, parsley, and oregano. Place zucchini, yellow squash and tomatoes in a large mixing bowl. Pour olive oil mixture over top and gently toss with hands to evenly coat.

Pour onto baking sheet and spread into an even layer. Season with salt and pepper. Sprinkle Parmesan over the top of each. Roast in preheated oven 25 - 30 minutes until veggies are tender and Parmesan is golden brown.