

Roasted Zucchini

Ingredients

- 3 cloves garlic, minced
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon chopped fresh rosemary or 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon freshly ground black pepper
- 1 pound zucchini and/or yellow summer squash, sliced 1/2-inch thick
- 1/4 teaspoon Kosher salt, if desired



Directions

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1. Preheat oven to 425°F.
2. In a small saucepan, cook garlic in hot oil over medium heat for 30 seconds. Stir in rosemary and pepper.
3. Place zucchini in a 13x9x2 baking pan; add oil mixture. Toss to coat.
4. Roast uncovered in the preheated oven for about 20 minutes or until crisp-tender, stirring once.
5. Before serving, sprinkle Kosher salt over zucchini, if desired.

