Roasted Garlic – Parmesan Summer Squash

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.

Source: cookingclassy.com