Roasted Zucchini with Garlic

From – simplyrecipes.com

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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