

Baked Parmesan Zucchini

Prep Time	Cook Time	Total Time
10 mins	20 mins	30 mins

Author: Laura Bench
Recipe type: Lunch/Dinner Side
Servings: 4-5

Ingredients

4 Zucchini, quartered lengthwise
½ cup Grated Parmesan
½ tsp Thyme
½ tsp Oregano
½ tsp Basil
¼ tsp Garlic Powder
Salt & Pepper, to taste
2 TB Melted Butter or Coconut Oil
2 TB fresh Parsley leaves, chopped (Opt)



Instructions

1. Preheat oven to 350° F. Coat a cooling rack with nonstick spray and place on a baking sheet.
2. In a small bowl, combine parmesan, thyme, oregano, basil, garlic powder, salt and pepper.
3. Place sliced zucchini onto the rack. Drizzle with melted butter or oil then sprinkle with parmesan mixture.
4. Place into the oven until tender, about 15 minutes. Then broil for 2-3 minutes, or until crisp and golden brown. Garnish with parsley (optional) and serve immediately.