

Roasted Zucchini

Serving size:	3 ounces	3 ounces
Yield:	1.75 lbs. cooked	3.75 lbs. cooked
Total servings:	10	20

1/2 sheet pan	Full sheet pan	Ingredients
2 1/2 lbs.	5 lbs.	fresh zucchini sliced thin
1/4 each	1/2 each	thin sliced onion
4 oz jar	8 oz can	diced red pepper
1/2 T	1 T	chopped fresh garlic
1/4 cup	1/2 cup	parmesan cheese
2 oz	4 oz	butter

Method

1. Spray sheet pan.
2. Layer pan with zucchini, onions, diced red pepper, garlic & parmesan cheese.
3. Top with pats of butter.
4. Roast in oven (375°- 400°) until zucchini is tender & starting to brown, about 30 minutes.
5. Stir after 20 minutes.
6. Fresh zucchini will produce a lot of water. If there is not enough moisture and the zucchini begins to stick, add a small amount of water.
7. Prepare just prior to serving.

Notes

The zucchini will lose about 25% volume during roasting.

If a convection oven is not available, roast at 400° for 30 minutes. If the zucchini is not as brown as you'd like, place the pan under the broiler for a few minutes.