



Simply Roasted Summer Squash

Yield: 3-4 servings

Serving size: 1 cup

Ingredients

2 each	Zucchini, ½ inch slices
2 each	Yellow squash, ½ inch slices
1-2 Tablespoons	Olive oil
1 teaspoon	Garlic powder
½ teaspoon	Black pepper
	Optional: paprika or Italian seasoning

Equipment

- Chef knife
- Cutting board
- Large bowl
- Sheet pan
- Parchment paper

Method

1. Preheat oven to 400°F (or 375°F on convection) and prepare a sheet pan with parchment paper.
2. In a large bowl, toss sliced squash with oil, garlic powder, black pepper, and optional spices (if using).
3. Spread vegetables evenly on a sheet pan and roast for 15-20 minutes until slightly browned.

Helpful Tips

- Make this recipe your own by switching up the spices
- Add a squeeze of lemon at the end for freshness