



roasted zucchini and tomatoes

- 3 medium zucchini
- 10 grape tomatoes
- 2 tablespoons olive oil
- 1 tablespoon garlic powder
- 1 teaspoon Italian herbs
- ½ cup shredded parmesan cheese

Step 1 Cut zucchini into slices. Cut tomatoes into halves.

Step 2 Combine zucchini, tomatoes, oil, garlic powder and Italian herbs in a bowl.

Step 3 Spread vegetables on a metal baking sheet. Sprinkle with cheese, salt and black pepper. Roast in 400° oven for 20 to 25 minutes.



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