

roasted zucchini & sumer squash bites

- 6 small, thin zucchini or yellow summer squash
- ¼ cup grated Parmesan or shredded Italian blend cheese
- 1. Slice each zucchini or summer squash into ¼-inch thick rounds.
- 2. Place zucchini or summer squash slices and 1 tablespoon water in a microwave safe bowl. Cover with a paper towel. Microwave for 1 ½ to 2 minutes, or until crisp tender. Drain the water and set aside to cool slightly.
- **3.** Preheat the oven broiler.
- **4.** On a large baking sheet coated with cooking spray, place the zucchini or summer squash slices in a single layer. Sprinkle each slice with cheese.
- **5.** Broil until just golden, 1 to 3 minutes.



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- $\frac{1}{3}$ cup grated Parmesan or shredded Italian blend cheese
- 1. Slice each zucchini or summer squash into ¼-inch thick rounds.
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Your child can help:

Your child

- place cooled squash slices on a baking sheet. - sprinkle with Parmesan cheese.