

Parmesan Baked Zucchini

“ My grandmother used to make zucchini this way, and it was one of my favorite side dishes growing up. It’s especially good when you use locally grown zucchini.”

Ingredients

- ❖ 4 small zucchini, quartered
- ❖ 1 Tbsp olive oil
- ❖ 1 egg
- ❖ 2 cloves garlic, minced
- ❖ 1/3 cup grated parmesan
- ❖ 1/3 cup breadcrumbs
- ❖ Salt and pepper to taste

Directions

Preheat the oven to 400 degrees.

Arrange the zucchini in a single layer in a baking pan, cut sides up.

Crack the egg into a bowl and add the olive oil. Whisk until combined. Brush over the zucchini. Season with salt and pepper.

Combine the parmesan, breadcrumbs, and garlic. Sprinkle the mixture over the zucchini.

Bake for about 15 minutes, or until browned.