



CATERED *for* YOU, INC.
Chef Romeo Herrera, Owner

BAKED PARMESAN ZUCCHINI

TOOLS: KNIFE, BOWL, SHEET PAN, COOLING RACK

SHELF LIFE: 1 DAY

YIELD: 6-8 SERVINGS

INGREDIENTS:

Zucchini Quartered Lengthwise	4	Each
Grated Parmesan	1/2	Cup
Dry Thyme	1/2	Tsp
Dry Oregano	1/5	Tsp
Chopped Fresh Basil	1/2	Tsp
Garlic Powder	1/4	Tsp
Olive Oil	2	Tbsp
Salt and Pepper	To Taste	

INSTRUCTIONS:

1. Measure out all ingredients. Preheat oven to 350°. Coat a cooling rack with nonstick spray and place rack inside of baking sheet.
2. Combine parmesan, herbs, garlic powder and salt and pepper in a bowl.
3. Toss zucchini in oil, and then in cheese mixture. Arrange on prepared rack and sheet pan.
4. Bake until tender, about 15 minutes. Switch oven to broil for 2-3 minutes to crisp until golden brown.
5. Serve immediately.

OPTIONAL DIPPING SAUCE:

Serve with your favorite store-bough marinara sauce.

Passion 🍌 Integrity 🍌 Consistency 🍌 Gratitude

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