



## *Roasted Zucchini/Squash/Tomato Casserole*

*Thanks to Victoria Spofford for submitting this yummy recipe. Victoria has made it a couple of times and it is a hit with her family. Thanks. Enjoy!!*

### *Ingredients:*

- 2 small zucchini (1 lb), cut into ½ inch thick slices
- 2 small yellow squash (1 lb), cut into ½ inch thick slices
- 14 oz. cherry tomatoes, sliced in half
- 3 tbsp. olive oil
- 4 cloves garlic, minced ( 1 ½ tbsp)
- 1 ¼ tsp Italian seasoning
- pinch salt & pepper
- 1 c. shredded parmesan cheese
- pinch parsley for garnish

### *Preparation:*

*Preheat oven to 400 degrees. Line an 18x13 inch rimmed baking sheet with a sheet of parchment paper or aluminum foil.*

*In small bowl whisk together olive oil, garlic and Italian seasoning (if possible let rest 5-10 minutes to allow flavors to infuse into oil). Place zucchini, squash and tomatoes in a large mixing bowl. Pour olive oil mixture over top and gently toss with hand to evenly coat.*

*Pour onto prepared baking dish and spread into an even layer. Then season with salt and pepper. Sprinkle Parmesan over the top. Roast in preheated oven 25-30 minutes until veggies are tender and Parmesan is golden brown. Garnish with parsley if desired and serve warm.*

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