

Baked Cheese Topped Zucchini

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By Vad

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Time: prep 5 min, cook 20 min

Servings: 2 to 4

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- Zucchini – 2
- Shredded cheese – $\frac{1}{4}$ to $\frac{1}{2}$ cup
- Olive oil – 1 Tbsp
- Dried oregano – $\frac{1}{2}$ tsp
- Dried basil – $\frac{1}{2}$ tsp
- Dried parsley – $\frac{1}{2}$ tsp
- Fresh rosemary – 1 tsp
- Salt, garlic powder, and pepper – per taste

1. Preheat oven to 350F.
 2. Quarter zucchinis lengthwise and place them on a baking sheet lined with foil.
 3. Drizzle with olive oil and sprinkle with dried herbs and spices.
 4. Chop the rosemary over the zucchinis.
 5. Spread shredded cheese over the zucchinis.
 6. Put the baking sheet in the oven for 15 minutes.
 7. Finish off by broiling for 2-3 minutes to crisp the cheese to golden-brown.
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