



Roasted Garlic Parmesan Zucchini, Squash, and Tomatoes

## Introduction

Roasted Garlic Parmesan Zucchini, Squash, and Tomatoes is a delicious and nutritious dish that celebrates the bounty of summer vegetables. This recipe combines the vibrant flavors of zucchini, squash, and tomatoes with the richness of roasted garlic and the savory taste of Parmesan cheese. It makes for a perfect side dish or a light main course that is sure to impress your family and friends.

## Detailed Ingredients with measures

Zucchini - 2 medium, sliced  
Yellow squash - 2 medium, sliced  
Cherry tomatoes - 1 pint, halved  
Garlic - 6 cloves, minced  
Olive oil - 2 tablespoons  
Parmesan cheese - 1/2 cup, grated  
Italian seasoning - 1 teaspoon  
Salt - to taste  
Pepper - to taste

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time - 25 minutes

Total Time - 40 minutes

Yield - Serves 4



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 400°F (200°C).

### **Prepare the Vegetables**

Wash the zucchini and yellow squash and slice them into half-moons. Cut the tomatoes in half if they are cherry tomatoes or into wedges if larger.

### **Mix the Ingredients**

In a large mixing bowl, combine the sliced zucchini, yellow squash, and tomatoes. Add minced garlic, olive oil, salt, and pepper. Toss until all the vegetables are evenly coated.

### **Add Parmesan Cheese**

Sprinkle grated Parmesan cheese over the coated vegetables. Toss again to ensure the cheese is well distributed.

### **Arrange on a Baking Sheet**

Spread the vegetable mixture evenly in a single layer on a baking sheet lined with parchment paper.

### **Bake the Vegetables**

Place the baking sheet in the preheated oven and bake for about 20-25 minutes or until the vegetables are tender and the cheese is golden.

**Serve**

Remove from the oven and let cool slightly before serving. Enjoy as a side dish or incorporate into other meals.

**Notes****Substitutions**

Feel free to substitute other vegetables such as bell peppers or asparagus if desired.

**Parmesan Variations**

You can use grated Pecorino Romano cheese for a different flavor profile.

**Storing Leftovers**

Store any leftovers in an airtight container in the refrigerator for up to three days.

**Reheating**

Reheat in the oven for best results to maintain the texture.



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**Cook techniques**

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