



ZUCCHINI TOMATO PARMESAN BAKE

INGREDIENTS

- 2 medium zucchini, sliced
- 2 medium yellow squash, sliced
- 5 medium tomatoes, sliced
- 1/2 cup parmesan cheese, shredded
(or mix 1/4 C parm and 1/4 C mozzarella)
- 1/2 teaspoon black pepper
- 1 clove garlic, minced or 3/4 teaspoon garlic powder
- 3/4 teaspoon onion powder
- 1/2 teaspoon Italian spices
- 2 T fresh basil, chopped
- 2 T olive oil



INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. In a baking dish, arrange zucchini, yellow squash and tomatoes in an alternating pattern.
3. Drizzle with olive oil.
4. Top with cheese(s) and spices. Place into oven and bake for 25-30 minutes or until squash is soft.