

ROASTED ZUCCHINI

This is a tasty way of cooking almost any fresh vegetable. Great to serve in the summer.

SERVES 50 ADULTS

INGREDIENTS

1 case of zucchini (about 50 zucchini), cut into 1" dice
2 cups oil
1 cup garlic, minced
½ cup dried basil or 4 cups fresh basil, chopped
2 tablespoons salt
1 tablespoon black pepper

DIRECTIONS

1. Preheat oven to 350°F. Line sheet pans in parchment.
2. Wash and chop zucchini into 1inch dice.
3. In a large bowl, combine oil, garlic, basil, salt, and black pepper in a large bowl. Add zucchini and mix well.
4. Put zucchini on sheet pans. Roast in oven for 20 to 30 minutes until lightly browned and water has evaporated.