



Roasted Zucchini with Pesto

These roasted and tossed with your favorite pesto, zucchini turn into an almost-instant FAV summer side dish. **NOTE:** You can also add cherry tomatoes cut in half, green beans, corn... experiment!

INGREDIENTS

- 2 pounds zucchini (about 4 medium), trimmed and cut into 1-inch chunks
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons prepared pesto (try my spinach or arugula pesto recipe listed at my web site)
- Salt to taste
- Freshly ground pepper to taste

Place a baking sheet on the middle rack of the oven. Preheat oven to 450 degree F.

Toss zucchini with oil in a large bowl. When baking sheet pan is hot spread the zucchini on the preheated baking sheet in a single layer. Roast until beginning to brown, 5 to 7 minutes. Turn the zucchini and continue roasting until just tender, 7 to 9 minutes more. Return the zucchini to the bowl. Add pesto, salt and pepper; toss to coat.