

Roasted Zucchini & Squash with Herbs & Feta

Ingredients

2 pounds zucchini and squash, sliced

1 lemon, zested

Juice of lemon

1 tablespoon olive oil

2 ounces feta cheese

1 tablespoon fresh chives, chopped

1 tablespoon fresh dill, chopped

Salt to taste

Directions

Preheat the oven to 375 degrees.

Place the sliced zucchini and squash in a shallow baking or roasting dish

Top with the lemon zest, lemon juice, olive oil and salt.

Toss gently in the dish.

Roast in the preheated oven for 20 minutes.

Meanwhile, chop the herbs.

After 20 minutes, remove from oven and sprinkle the fresh herbs and feta cheese over the roasted zucchini and squash.

Return to the oven for five more minutes, allowing the feta to soften and the herbs to release their fragrance.

Serve immediately as a side dish. Enjoy!



Find more recipes online at calloways.com!