

Parmesan Squash

Recipe by Lauren Kearbey - <http://www.pvillegirl.com>

Ingredients

- 1 Zucchini
- 1 Yellow squash
- 3 Tbs butter, melted
- ½ c Parmesan Cheese
- Fresh ground pepper

Directions

1. Preheat oven to 400
2. Slice zucchini and squash lengthwise into 4 slices.
3. Arrange slices on a foil covered cookie sheet. Brush with melted butter
4. Sprinkle with a little fresh ground pepper then with Parmesan cheese.
5. Bake for 20 minutes, until cheese is golden brown. For best results broil the last 5 minutes

Variations

- You can use veggie oil or olive oil instead of butter if you prefer.