

Crusty Parmesan Herb Zucchini Bites

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Ingredients

4 medium, fresh zucchini, sliced in half
1/2 cup fresh Parmesan cheese, grated
1-2 tablespoons fresh rosemary & thyme, minced
smidgen of olive oil
salt & pepper to taste

Directions

Pre-heat oven to 350F, lightly brush both sides of the zucchini with olive oil and place on a foil-lined baking sheet. Mix cheese and herbs together in a small bowl and sprinkle over the zucchini along with salt and pepper to taste. Bake for 15 minutes and place under the broiler for the last 3-5 minutes until cheese is crispy and browned.