

Garlic Roasted Summer Squash

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Ingredients

2 summer squash
1/4 cup olive oil
3 cloves garlic, minced, or more to taste
1 teaspoon herbs de Provence
salt to taste
ground black pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Trim the ends from the squash, and cut each squash in half lengthwise. Cut the halves in half again crosswise, to make 4 pieces; cut those pieces in half twice more the long way, to make 16 short spears from each squash. Toss the squash with olive oil and garlic in a bowl; place into a shallow baking dish. Sprinkle with salt and black pepper.

Roast the squash until the spears and garlic start to brown, 5 to 10 minutes. Check the squash after 5 minutes, and add time in 2- to 3-minute intervals to avoid burning.