

Roasted Zucchini with Herbs

6 servings

- 4 medium zucchini (about 2 pounds)
- 2 tbsp extra-virgin olive oil
- ½ tsp kosher salt
- Freshly ground black pepper
- 1 tbsp chopped fresh herbs such as basil, dill, flat leaf parsley or a mix

Preheat the oven to 450°F. Trim the zucchini and halve or quarter them lengthwise, taking care that the wedges are all about the same thickness. Toss the wedges with the olive oil on a baking sheet and space them evenly with a cut side down. Roast until tender and brown, turning once, so that any other cut sides are against the pan, about 15 to 20 minutes.

Transfer the zucchini to a serving platter. Season with salt and pepper to taste and scatter fresh herbs over the top. Serve warm or at room temperature.