

Parmesan Roasted Veggies

- 3 zucchini, sliced 1/3-inch thick, lengthwise
- 4 portobello mushrooms, sliced a bit less than 1/2-inch thick
- 2 t olive oil or oil spray
- 1 T grated parmesan
- 1 t basil
- 1 t thyme
- 1 t or less salt

Lay vegetables on parchment covered baking sheets. Combine the herbs, salt and parmesan in a small dish. Coat the vegetables with a tiny amount of olive oil, using a basting brush or oil spray, then the herb, salt, parmesan mixture. Bake or roast in a hot 420F oven for about 30 minutes, turning halfway through until they are golden. Garnish with lemon wedges.

Other vegetables that taste great prepared this way include onions, whole garlic cloves, in their jackets, squash and tomato slices.

Jittery Cook