



## Recipe Name: Baked Zucchini with Lemon Thyme

Madison Herb Society's September Recipe of the Month

Serves: 4

### Ingredients:

- 4 medium zucchini (about 1 pound)
- 1 ½ Tbsp. olive oil
- Salt & freshly ground pepper, to taste
- 2 tsp. chopped lemon thyme
- 2 tsp. chopped fresh oregano
- 1/3 cup freshly grated Parmesan cheese

### Steps to follow:

Preheat oven to 350 degrees. Split zucchini in half and arrange, cut side up, on a large sheet of heavy-duty foil. Sprinkle with oil, salt, pepper and cheese. Fold up all four sides of the foil into a packet and crimp edges. Bake for 35 minutes or until zucchini is tender.

Time: 45 minutes (prep & baking)

Temperature: 350 degrees

Variations:

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