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# Roasted Zucchini and Pesto

**Prep Time:** 5 mins

**Cook Time:** 20 mins

**Total Time:** 25 mins

## Ingredients

- 2 pounds zucchini, (4 medium) trimmed and cut into 1-inch chunks
- 1 tablespoon oil, olive, extra virgin
- 2 tablespoon pesto
- salt, to taste
- pepper, black ground, to taste

## Recipe Tip:

If you can find it at your local market, choose freshly-made pesto over canned varieties. Or better yet, make your own with some fresh basil, garlic, olive oil, pine nuts and freshly-grated parmesan!

## Preparation

Place a baking sheet on the middle rack of the oven. Preheat oven to 500°F.

Toss zucchini with oil in a large bowl.

Spread the zucchini on the preheated baking sheet in a single layer. Roast until beginning to brown, 5 to 7 minutes.

Turn the zucchini and continue roasting until just tender, 7 to 9 minutes more.

Return the zucchini to the bowl. Add pesto, salt and pepper; toss to coat.