Italian Squash Bake

1 medium – large zucchini, sliced

1 medium – large yellow squash, sliced

2 large shallots, sliced

2 tomatoes, sliced

5-10 garlic cloves

2 tsp dried Italian herb seasoning (make your own, look it up online)

1 Tbsp olive oil

Juice of ½ lemon

¼ cup shredded mozzarella or parmesan cheese, or mixed

Salt and pepper

Preheat oven to 375 degrees. Spray baking dish with non-stick cooking spray. Season the vegetables with salt and pepper. Layer the vegetables ‘shingle style’ in the baking dish; the slices should not lie flat. Sprinkle on the garlic cloves (I sliced the cloves) and the dried herbs. Drizzle on the olive oil and squeeze on the lemon juice.

Cover with foil and bake for 30 minutes. Remove the foil and continue baking for an additional 30 minutes, sprinkling on the cheese for the last 15 minutes. Serve warm or at room temperature. Serves 4.

Betty Ann Dawson