

Amazing Zucchini Tomato Bake

Description

This meal is fresh and full of flavor.

Prep time: Five minutes

Cook time: Twenty-five minutes

Total time: Thirty minutes

Servings: 6

Ingredients

- 1 cup of zucchini, sliced
- 1 cup of yellow squash, sliced
- 2 cups of tomatoes, sliced
- 2 tablespoons of basil fresh, chopped
- 2 tablespoons of olive oil
- 1/4 cup of grated vegan cheese
- 1 teaspoon of salt
- 1 teaspoon of pepper

Instructions

1. First, preheat the oven to about 350 degrees F, then spray a baking dish with some oil. Chop the squash and tomatoes into a quarter inch thick slice. Arrange the tomato and squash in a pattern, side by side.
2. Combine the chopped basil, salt, olive oil, parmesan cheese, and pepper in a container and pour it over the vegetable mixture until completely covered.
3. Transfer to the oven and bake until the vegetables are tender, about twenty-five minutes.
4. If desired, top with hot pepper flakes and more cheese.