

Crunchy Roasted Lemon-Rosemary Zucchini

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Here's a simple one to save for the middle of the summer, when you think you've done everything you can with zucchini. If you have to use zucchini larger than about an inch in diameter, slice it into 3/4" thick diagonal rounds instead of lengthwise, and pile the breadcrumbs onto one cut surface.

I used a combination of zucchini and summer squash, for color.

TIME: 10 minutes prep, plus 15 minutes roasting

MAKES: 4 servings

4 small zucchini or yellow squash

1 tablespoon plus 2 teaspoons olive oil, divided

Salt and freshly ground pepper

Zest of 1 lemon

1 tablespoon freshly squeezed lemon juice

1/2 cup breadcrumbs from rosemary bread*

Preheat the oven to 425 degrees.

Halve the zucchini lengthwise, place in a 9" x 13" baking dish, and drizzle with 1 teaspoon of the olive oil. Toss the zucchini to coat on all sides, then turn them cut side-up and season with salt and pepper.

Place the lemon zest, juice, and breadcrumbs in a small bowl, and drizzle with the remaining olive oil (1 tablespoon plus 1 teaspoon). Season with salt and pepper, and mix with a fork until completely combined. Spread a heaping tablespoon's worth of the breadcrumb mixture along the length of each piece of zucchini, and use your hands to pack the crumbs down slightly.

Bake for 15 minutes, or until the crumbs are golden brown and the zucchini are cooked al dente. Serve immediately.

**NOTE: To make breadcrumbs, whirl toasted or stale bread in the food processor until finely chopped. If you don't tend to keep rosemary bread on hand, substitute 1/2 cup panko breadcrumbs plus 1 teaspoon finely chopped fresh rosemary.*