PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BAKED ASIAN ZUCCHINI

4 medium zucchinis

½ tablespoon minced garlic

1 tablespoon honey

¼ cup soy sauce

1 tablespoon teriyaki sauce

2 green onions, thinly sliced

1 tablespoon sesame seeds

Salt and pepper, dash

1. Preheat oven to 325 degrees F.
2. Cut the zucchini in long strips, and spread out in a 9x13 inch baking pan, lined with foil.
3. In a small bowl, combine minced garlic, honey, soy sauce, and teriyaki sauce.
4. Pour the mixture over the zucchinis.
5. Sprinkle the green onions and sesame seeds over the marinated zucchini.
6. Place in oven and bake for 20-25 minutes or until the light part of the zucchini starts to golden. Remove from oven and serve.

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