



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ROASTED MEXICAN ZUCCHINI

3 – 4 medium zucchini, diced	Kosher salt, to taste
2 tablespoons extra virgin olive oil	Black pepper, to taste
½ teaspoon chili powder	4 oz. Cotija cheese, crumbled
½ teaspoon garlic powder	Juice of 1 lime
1/8 teaspoon cayenne pepper	2 tablespoons fresh cilantro, chopped

1. Preheat oven to 425 degrees F and line a rimmed baking sheet with parchment paper.
2. In a medium bowl, mix the diced zucchini, olive oil, chili powder, garlic powder, cayenne pepper, and salt and pepper until well coated.
3. Spread evenly on baking sheet and roast for 25 minutes, or until zucchini is browned.
4. Serve sprinkled with lime juice, Cotija cheese, and chopped fresh cilantro.

NOTES:

- Other ingredients and veggies, such as corn, chickpeas, summer squash, etc. can be added by roasting with zucchini.

www.bowlofdelicious.com/mexican-roasted-zucchini/#recipe