Baked Zucchini with Parmesan Cheese Recipe

PREP TIME: 10 minutes
COOK TIME: 20 minutes
SERVING SIZE: ½ squash with topping
SERVES: 6

INGREDIENTS:

3 medium zucchini or yellow squash
2 green onions
10 sprigs fresh parsley
½ cup grated Parmesan cheese

DIRECTIONS:

1. Preheat oven to 400°F.
2. Gently scrub and rinse zucchini or yellow squash and slice in half lengthwise. Place each half skin-side down on a baking sheet.
3. Rinse and chop parsley and green onions. Mix parsley, green onions, and Parmesan cheese together in a mixing bowl.
4. Cover the top of each squash with the cheese mixture.
5. Bake the squash for approximately 20 minutes or until tender and cheese has browned.