Cheese Zucchini and Sausage Sheet Pan Meal

Ingredients

- 2 medium zucchini, cut into thick half-moon slices
- 2 medium yellow summer squash, cut into thick half-moon slices
- 2 tbsp olive oil
- 2 tsp italian herb seasoning
- Salt and fresh-ground pepper to taste
- 12 oz. pre-cooked sausage of your choice
- 1 cup coarsely grated Parmesan cheese

Instructions

1. Preheat oven to 450°
2. Spray a sheet pan with non-stick spray
3. Wash the zucchini and yellow squash if needed, then cut off both ends. Cut zucchini and squash lengthwise down the center; then slice into 3/4 inch slices
4. Toss zucchini with olive oil, italian herb seasoning, salt and pepper
5. Lay zucchini out on the sheet pan, flat sides down, placing it so that no squash pieced are touching each other if you can
6. Note: If you prefer your zucchini to stay a bit more crisp, cut up the sausage, put it on the sheet pan, and put the pan in the over to start roasting the sausage before you do the steps above.
7. Roast zucchini and sausage pieces for 15 minutes. (Or roast sausage 5-7 minutes, add zucchini, and roast the rest of the time if you're going for crisper zucchini.)
8. After 15 minutes cooking time, sprinkle zucchini and sausage with coarsely grated Parmesan cheese
9. Put sheet pan back in the over and roast about 12 minutes more, or until cheese is nicely melted and starting tor brown and zucchini is done to your liking
10. Server hot.

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