



# Simple Baked Squash

Prep Time: 5 Min Cook Time: 10 min Serves: 3

## Ingredients:

- 2 cups yellow squash or zucchini cut into 1/4 inch thick half circles
- 2 tsp olive oil
- 1/4 tsp garlic powder (optional, but delicious)
- 1 pinch of salt
- 1 pinch of pepper

## Instructions:

1. Preheat the oven to 400°F.
2. Cut the squash in half lengthwise, then into 1/4 inch thick half circles.
3. Add the squash to a bowl, add the olive oil and toss to coat all of the squash.
4. Add the seasonings and mix it all together.
5. Place the squash on a baking sheet in an even layer. They will get soggy if they are overlapping.
6. Bake for about 10 minutes or until they are golden brown on the bottom.

Follow along with the recipe video!



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