

# Lemon-Zesty Zucchini with Pine Nuts

Prep Time: 6 minutes + cooking time

Lemon-Zesty Zucchini with Pine Nuts Recipe:

1/4 cup pine nuts  
3 Tbsp extra-virgin olive oil  
1 large zucchini, cut into 3/4 inch chunks (about 1 lb)  
2 cloves, garlic, smashed  
1 lemon, zest stripped off in large pieces  
1/2 tsp kosher salt  
Freshly ground black pepper

Instructions:

Preheat oven to 425 degrees F.

Toss pine nuts with 1 tablespoon of olive oil and spread out on a sheet pan. Toast the nuts in the oven, shaking the pan about half way through, until evenly brown, about 7 minutes. Transfer to a serving bowl. Reserve the baking sheet.

Toss the zucchini with 2 tablespoons of the olive oil, the garlic, lemon zest, salt and pepper. Spread out on the baking sheet and roast until crisp tender and slightly brown, about 10 to 12 minutes.

Toss zucchini and lemon with the nuts. Serve.

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