Roasted Zucchini

Ingredients:

- Zucchinis, any size
- salt

Directions:

1. Preheat oven to 425°F, convection
2. Cut ends off zucchini. Cut zucchini in half long ways and then slice into ½ inch ½ round pieces or cut long ways to have long slices.
3. Spray with olive oil and sprinkle with a little salt (can use any other seasonings you want, like garlic salt, pepper, oregano, etc.)
4. Place on baking sheet lined with parchment paper.
5. Bake 8-10 minutes or until zucchini is lightly toasted (zucchini has a lot of moisture, so convection helps with browning).

Variation: You can top with red pepper flakes, a little thinly shredded parmesan cheese and a squeeze of lemon juice if desired.