

Roasted Zucchini Bites

Here is another quick and healthy appetizer using roasted zucchini. The zucchini in this recipe is flavored with our [Pastamore Rosemary with Roasted Garlic Dipping Oil](#). The zucchini is topped with a tasty bite of sausage and some flavorful parmesan cheese. This recipe could easily be changed to fit your taste by changing types of sausage or switching in one of your other favorite oils.

Ingredients:

- 1 - large zucchini
- 2 - sundried tomato chicken sausage
- [1 Tbsp - Pastamore Rosemary with Roasted Garlic Dipping Oil](#)
- 1/2-1 oz - parmesan cheese
- To taste - salt and black pepper
- As needed - cooking spray

Directions:

1. Preheat oven to 350°F.
2. Rinse zucchini and slice into 1/4"-1/2" inch coins. Place into a mixing bowl along with the [Pastamore Rosemary with Roasted Garlic Dipping Oil](#). Season to taste with salt and black pepper. Place as a single layer in a 9" x 13" baking dish. Place into the oven and bake for 12-16 minutes.
3. While the zucchini is cooking, heat a medium frying pan on the stove over medium heat. Lightly oil with cooking spray. Slice the sausage into 1/4" thick coins. Add to the pan and cook until lightly browned. Remove from the pan.
4. Top the zucchini pieces with the cooked sausage. Plate and thinly shred the parmesan cheese. Add to the zucchini and serve.