



Hot Honey Roasted Zucchini

Surprisingly Awesome Vegetable Entree, side dish or Appetizer. Salty, sweet and aromatic, you may BEE tempted to use more honey, I do. The Oreganata is more than you will need for this recipe but I guarantee that it will be your favorite marinade on vegetables, seafood, and poultry. Use it as a base for salad dressing; just add some lemon juice or vinegar.

Makes 4-6 Servings

- 1 1/2 pounds Zucchini (approximately 2 ea.)
- 1 1/2 Tablespoons Oreganata, see recipe
- 4 ounces feta cheese, crumbled
- 2T tablespoons Datil Bee Awesome Sweet Hot Honey
- Black Pepper, fresh ground

Oreganata:

- 1 cup extra virgin olive oil
- 5 teaspoons oregano, dry
- 2 Tablespoons garlic, fine chopped
- 2 Tablespoons Italian parsley, fine chopped
- 2 teaspoons salt 1 teaspoon black pepper, fresh ground

Instructions:

- 1) Trim ends of the zucchini and then cut the zucchini lengthwise into planks about 1/4" thick..
- 2) Place the zucchini planks on a baking sheet and toss with 1 1/2 TBS of the Oreganata mixture.
- 3) Sprinkle top of the zucchini with feta
- 4) Drizzle the Sweet Hot Honey on the Zucchini and give the tops a couple of turns of the fresh ground black pepper.
- 5) Bake in preheated 425F oven for 20-30 minutes or until golden on top. Remove with a spatula to serving dish.

OREGANATA- Mix all ingredients well. Store in refrigerator for up to 2 weeks



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