

Roasted Vegan Summer Squash Side Dish

Ingredients

- 1 large summer squash
- Olive oil, as needed
- 1 TBSP. nutritional yeast
- Juice from one lemon
- Salt, to taste.

Steps

1. Preheat the oven to 400°F (200°C) and use olive oil to grease a large baking sheet. Wash the summer squash well before cutting so you have round slices about a quarter of an inch thick.

2. Place the summer squash on the baking sheet. Sprinkle the pieces evenly with nutritional yeast, lemon juice, and salt. Place in the squash in the oven and bake for 20 minutes. Serve warm.

