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Roasted Zucchini with Pecorino Romano

Ingredients
5 zucchini
¼ cup olive oil
2 tablespoons grated pecorino cheese
½ tsp each; kosher salt and coarse ground black pepper

Preparation
Preheat oven to 450 degrees.

Rinse zucchini under cold water and wipe dry. Remove tail and head. Slice into rounds. Add zucchini and all the ingredients to a large bowl. Toss gently and arrange (shingle) on a baking sheet. Roast for 12 minutes.

Buon Appetito!