**Roasted Mexican Zucchini with feta**

**Ingredients**

* 3-4 medium zucchini diced
* 2 Tbsp [extra-virgin olive oil](https://amzn.to/3qt1Mju)
* 1/2 tsp [chili powder](https://amzn.to/2LggftA)
* 1/2 tsp [garlic powder](https://amzn.to/2Nb0eEV)
* ½ tsp [salt](https://www.bowlofdelicious.com/salt/)
* ¼ tsp [black pepper](https://amzn.to/2Ix82hA)
* 200g feta cheese, crumbled
* juice of 1 lime
* 2 Tbsp fresh dill and fennel fronds, chopped roughly
* 1 Tbsp mint, chopped roughly or torn
* 1 Tbsp fresh oregano, washed and picked.

**Method**

* Preheat oven to 180oC and line a baking sheet with baking paper.
* In a medium bowl, mix the diced zucchini, feta, olive oil *(2 tablespoons)*, chili powder *(1/2 teaspoon)*, garlic powder *(1/2 teaspoon)*, and salt/pepper until well coated.
* Spread evenly on baking sheet and roast for 25 minutes, or until zucchini is browned.
* Serve sprinkled with lime juice and chopped fresh herbs.

**Notes**

* Other ingredients and veggies, such as corn, chickpeas, summer squash, etc. can be added by roasting with the zucchini.
* **Make it vegan:** omit the cotija (feta) cheese or substitute with a vegan-friendly alternative.