Jini's Baked Summer Squash

- 2 tablespoons olive oil
- 1/2 to 1 teaspoon garlic powder
- 1/4 to 1/2 teaspoon pepper (to taste)
- 1/2 to 1 teaspoon sea salt
- 8 cups yellow summer squash

Mix first 4 ingredients well. Add summer squash and mix until evenly coated. Spread out squash on a baking sheet.

Bake at 375° for about 20 minutes until tender. Serve immediately.

This also freezes well. If baked not quite as long before freezing it still is crisp when reheated after freezing.