

## Parmesan Fried Zucchini



- 1/2 cup Italian seasoned breadcrumbs
- 1/2 grated Parmesan cheese
- 2 tsp garlic powder
- 1 tsp dried parsley
- ground black pepper to taste
- 3 zucchinis, sliced
- 2 eggs, beaten
- 1 cup vegetable oil for frying
- 1 tbsp or more grated Parmesan cheese to taste
- salt to taste

1. Mix bread crumbs, 1/2 cup Parmesan, garlic powder, parsley, & black pepper in a bowl. Dip zucchini slices onto a plate while breading the rest; do not stack.
2. Heat vegetable oil in large skillet over medium heat. Fry breaded zucchini in hot oil in batches until golden brown, about 3 min, transfer to paper towel-lined plate. Sprinkle with 2 tbsp Parmesan cheese & salt.

Recipe submitted by  
**Julie Otto**  
Office Manager



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