

Baked Parmesan Zucchini Sticks



Recipe submitted by
Mark Miller
President

4 zucchini, quartered lengthwise
½ cup grated Parmesan
½ teaspoon dried thyme
½ teaspoon dried oregano
½ teaspoon dried basil
¼ teaspoon garlic powder
Kosher salt & fresh ground pepper, to taste
2 tablespoons olive oil
2 tablespoons chopped fresh parsley

Coat a cooling rack with nonstick spray and place on baking sheet.

In a small bowl, combine Parmesan, thyme, oregano, basil, garlic powder, salt & pepper.

Place zucchini onto prepared baking sheet. Drizzle with olive oil and sprinkle with Parmesan mixture.

Bake at 350° for about 15 minutes. Then broil for 2 to 3 minutes until crisp and golden brown. Serve immediately, garnished with parsley, if desired.



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