

DONNA VEKIC'S FRIED ZUCCHINI ROUNDS

PREP TIME: 30 MIN.

TOTAL TIME: 45 MIN.

INGREDIENTS

- 2 medium Zucchini, sliced to 1/4 inch rounds (with peel still on)
- 2 cups Panko Breadcrumbs
- Salt and Pepper to taste
- 1 cup All-Purpose Flour
- 3 Large Eggs (beaten)
- Oil for frying

METHOD

1. Fill a large skillet with 1 inch of oil over medium-high heat.
2. Prepare ingredients:
 - a. Mix breadcrumbs together with salt and pepper in a shallow plate.
 - b. Add flour to a second shallow plate.
 - c. Beat the eggs in a third shallow plate.
3. Dredge the zucchini rounds through the flour first, then dip in the beaten eggs, and finally dredge into the breadcrumb mixture, pressing to coat.
4. Fry in batches, turning zucchini rounds once until golden brown on both sides. Repeat until all rounds are breaded and fried.

Enjoy with your favorite dipping sauce!

SERVES

8

