

Zucchini Parmesan Chips

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 1 3/4 cups parmesan cheese, grated
- 1 1/2 cups panko breadcrumbs
- 3/4 teaspoon salt
- 2 large eggs
- 3 medium zucchini, cut into batons
- olive oil

Equipment:

- chopping board
- knife
- metric measuring cups/spoons
- frying pan
- paper towel
- bowl
- plate
- grater

Method:

1. Place 1½ cups of parmesan with the panko crumbs and the salt. Mix well in a bowl and place on a plate.
2. Whisk eggs in a bowl.
3. Working in batches, place zucchini batons one at a time into the egg, then coat in the panko crumb mixture. Place zucchini on a baking tray lined with baking paper.
4. Place 2cm of olive oil in a frying pan and once oil is hot, fry zucchini batons until they are golden.
5. Using a slotted spoon, place zucchini on paper towels and let it absorb excess oil.
6. Place on a platter and sprinkle with remaining parmesan.