ZUCCHINI PARMESAN CRISPS

½ c. vegetable oil

½ c. Panko bread crumbs

¼ c. grated parmesan cheese

2 zucchinis, thinly sliced into ¼” thick rounds

¼ c. flour

2 eggs, beaten

**Directions:**

1. Slice zucchinis into ¼” thick rounds
2. In one bowl, combine Panko and parmesan
3. In a second bowl, beat the eggs
4. Put the flour in a third bowl
5. Line the bowls up: first Panko mixture, 2nd the beaten eggs, 3rd the flour
6. Using tongs, dredge the zucchini rounds in flour, then dip into the egg mixture and finally dredge in Panko mixture, pressing in to coat the zucchini
7. Heat a large frying pan on medium high heat for 1 minute
8. Add oil to the pan and heat for 1 minute
9. Add zucchini rounds, 5 or 6 at a time, and cook until golden and crispy (about 1 minute on each side). Transfer to a paper towel-lined plate to soak up extra grease.
10. Serve immediately (with ranch, if you like!)