

Baked Zucchini

- ~ 1-2 large zucchini, cut into circles
- ~ 2 eggs
- ~ 2 Tbsp. milk
- ~ 1 cup Italian-style bread crumbs or croutons blended up finely in a blender
- ~ 1/2 cup parmesan cheese
- ~ salt and pepper to taste
- ~ cooking spray

1. Preheat oven to 425° F. Line a baking sheet with foil and spray evenly with cooking spray.

2. Combine eggs and milk in a bowl. In a separate bowl, combine bread crumbs, Parmesan cheese, and salt & pepper. Dip each zucchini piece into the egg mixture and then dip into bread crumbs until evenly coated in crumbs. Place zucchini on baking sheet.

3. Bake at 425° F for 10-12 minutes or until golden brown. For an added crisp, turn on the oven to broil and cook for about 30-45 seconds longer, be careful not to burn. Remove from the oven and serve hot with ranch dressing or marinara.