



## Zucchini Parmesan Chips

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
1 $\frac{3}{4}$ cups parmesan cheese, grated	chopping board
1 $\frac{1}{2}$ cups panko breadcrumbs	knife
$\frac{3}{4}$ teaspoon salt	metric measuring spoons/cups
2 large eggs	frying pan
3 medium zucchini, cut into batons	paper towel
olive oil	bowl
	plate
	grater

### **What to do**

1. Place 1  $\frac{1}{2}$  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.