Crispy Zucchini Rounds

Golden Parmesan crumbs, tender centers and ranch for dipping.



SERVES
6

PREP
20 min

COOK / ASSEMBLY
20 min

Ingredients

- 2 medium zucchini, cut into 1/4-inch rounds
- 1/2 tsp kosher salt, plus a pinch
- 1/3 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup panko breadcrumbs
- 1/2 cup finely grated Parmesan
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- Olive oil spray
- 1/2 cup ranch dressing, to serve

Crispy Zucchini Rounds

How to Make It

1. Heat oven to 425 F. Set a lightly oiled wire rack over a rimmed baking sheet.

2. Salt zucchini with 1/2 tsp salt, rest 10 minutes and pat dry.

3. Put flour in one shallow bowl, eggs in another, and panko, Parmesan, Italian seasoning, garlic powder and a pinch of salt in a third.

4. Coat rounds lightly in flour, egg, then crumbs. Arrange on the rack and spray lightly with oil.

5. Bake 18-22 minutes, turning once, until browned and crisp. Serve promptly with ranch.

Jane's Note

Pat the zucchini dry and leave space between rounds for crisp edges.

Serving & Storage

Best served immediately. Refrigerate leftovers in a covered container for up to 3 days; reheat in the oven.