

Oven Roasted Zucchini

- 2-4 medium sized zucchini (I used 1 EXTRA LARGE zucchini)
- 1 large egg
- 1/2 cup of breadcrumbs (I used gluten free breadcrumbs)
- 1/2 cup grated Parmesan or Pecorino romano cheese
- 1/4 tsp. ground black pepper

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1. Wash hands with warm soapy water for 20 seconds. Make sure to scrub in between your fingers, around your wrists, and under your finger nails.
2. Wash zucchini.
3. Preheat oven to 425 degrees Fahrenheit.
4. Slice the zucchini into 1/4 - 1/2 inch slices.
5. Crack and beat the egg in a bowl.
6. In a separate bowl, combine the breadcrumbs, cheese, and pepper.
 - a. Make sure this mixture is fully incorporated.
7. Line a cookie sheet with parchment paper.
8. Dip a zucchini slice into the beaten egg mixture.
 - a. Make sure to coat both sides.
9. Place egg dipped zucchini slice into breadcrumb mixture.
 - a. Make sure to coat both sides of the zucchini. Shake off any extra bread mixture.
10. Place breaded zucchini slice on the cookie sheet.
11. Repeat the process with the rest of the zucchini slices.
12. Once the cookie sheet is filled with zucchini, place the cookie sheet in the oven and cook for 15-20 minutes.
 - a. The zucchini should look golden brown.
13. Let cool for 5 minutes before serving.

BON APPETIT!!!