

Easy PanFried Zucchini

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

Breaded zucchini slices are panfried until golden crisp and ohso delicious They make a scrumptious summer side dish or appetizer with a dip

Ingredients

- - 1 zucchini
- cut into ¼-inch slices - 1 clove garlic
- peeled - 1 large egg
- beaten - 2 tablespoons all-purpose flour - 2 tablespoons dry bread crumbs
- or more as needed - 2 tablespoons olive oil
- or more as needed

Instructions

1. Rub zucchini slices with garlic; set aside. Place beaten egg
2. flour
3. and bread crumbs separately into 3 small bowls. Turn zucchini slices in flour
4. dusting off excess. Dip in egg
5. then press in bread crumbs to coat. Heat olive oil in a large skillet over medium-high heat and pan-fry breaded zucchini in batches in hot oil until lightly browned on both sides
6. about 5 minutes.