

Crispy Baked Zucchini Fries

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This zucchini fries recipe is easy to follow for golden crispy and perfectly seasoned zucchini. Line your baking sheet with foil for easy cleanup.

Ingredients

- ¾ cup Italian seasoned bread crumbs - ¼ cup grated Parmesan cheese - ¼ teaspoon seasoned salt - 1 (9 inch) zucchini
- peeled - ¼ cup butter
- melted

Instructions

1. Preheat an oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper or aluminum foil lightly greased with cooking spray. Cut the peeled zucchini in half lengthwise and remove the seeds. Slice the zucchini into 1/2 x 1/2 x 4-inch pieces. Combine bread crumbs
2. cheese
3. and seasoned salt in a deep plate. Dip the zucchini strips into the melted butter
4. then press into bread crumbs. Gently toss between your hands so any bread crumbs that haven't stuck can fall away. Place the breaded zucchini onto the prepared baking sheet. Bake the zucchini in the preheated oven until the fries are golden and tender
5. about 15 minutes.