

## **Baked Zucchini Sticks**







Prep time: Cook time: **20 min 15 min** 





Yield: Size: **8 Serving** 1 Cup

## **Ingredients**

4 medium zucchini

2 eggs

½ cup water

1/4 cup finely grated parmesan cheese

1 ½ cups bread crumbs

1 tablespoon dry Italian herbs

## **Directions**

- 1. Cut zucchini into long sticks, about 3 inches long.
- 2. Microwave zucchini for about 3 minutes. Pat zucchini sticks dry with a paper towel.
- 3. Mix eggs and water together in a small bowl. Mix cheese, bread crumbs and herbs together in another small bowl.
- 4. Dip zucchini sticks first into the egg mixture and then into the bread crumb mixture.
- 5. Arrange zucchini in rows on a metal baking sheet that has been sprayed with cooking spray. Broil zucchini sticks for about 12 to 15 minutes, turning once while cooking.
- 6. Refrigerate leftovers within 2 hours. Recipe adapted from Nutrition Matters.