

crispy, cheesy, garlicky baked zucchini slices.

Adapted • Shared by Steve J

Ingredients

- medium zucchinis (sliced into ½-inch thick rounds)
- ½ cup grated Parmesan cheese
- ½ cup shredded mozzarella cheese
- ½ cup panko breadcrumbs
- cloves garlic (minced)
- tsp dried oregano
- ½ tsp salt & ¼ tsp black pepper
- tbsp olive oil (for brushing)
- Step-by-Step Instructions:
- Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.
- In a shallow bowl, mix together Parmesan, mozzarella, panko, minced garlic, oregano, salt, and pepper.



Instructions

1. Step-by-Step Instructions:
2. Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.
3. In a shallow bowl, mix together Parmesan, mozzarella, panko, minced garlic, oregano, salt, and pepper.
4. Pat the zucchini slices completely dry with a paper towel (this is crucial for crispiness). Brush both sides of each slice lightly with olive oil.
5. Press each oiled zucchini slice firmly into the cheese-breadcrumb mixture, coating both sides evenly. Place the coated slices in a single layer on the prepared baking sheet.
6. Bake for 18-22 minutes, flipping halfway through, until the zucchini is tender and the crust is deeply golden brown and crispy. Serve immediately as a side dish or healthy snack.

Notes

Source: Facebook

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