

# Fried Zucchini Coins



## What You'll Need:

3 large zucchini  
1 cup flour (any kind of flour will work)  
3 eggs  
1 ½ cups panko  
½ cup grated parmesan or pecorino  
Salt  
Pepper  
Olive oil  
Sea salt

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## What You'll Do:

1. Set up 4 bowls:
2. BOWL 1: 3 large zucchini, cut into ¼ thick coins using a mandolin or a knife.
3. BOWL 2: 1 cup of flour (any kind of flour will do here).
4. BOWL 3: 3 eggs, scrambled.
5. BOWL 4: 1 ½ cups panko, ½ cup grated parmesan or pecorino, salt and pepper - combined.
6. Dredge each zucchini coin through flour, then egg, then panko, coating coin evenly in each bowl. This will make a giant mess and your slices will still not be evenly coated—don't worry, you're doing it exactly right.
7. Place all your coated slices on a tray. I like to coat them all before I start to fry—it keeps me focused on each step instead of trying to do it all at once.
8. Heat a shallow layer of olive oil (or any neutral oil) in a pan. Once oil is hot, place your coins in the pan. Fry for a few minutes on each side, until nice and brown.
9. You will learn a lot about timing from your first batch, so go from there and adjust. Stack your fried coins on a tray lined with paper towels.
10. Sprinkle coins with sea salt as you place them on tray. I like to serve these hot, straight off the tray. They will never taste better than at that moment.

11. I serve these fried zucchini coins with different dipping sauces, depending on what's in my fridge. Here are some favorites: Lemon Garlic Aioli (combine mayo, lemon juice, and grated garlic to taste), Smoked Paprika Aioli (combine mayo and smoked paprika), Grossy's Marinara Sauce, Tzatziki (combine chopped cucumber, grated garlic, chopped dill, greek yogurt, lemon juice, salt, pepper, and olive oil to taste), Secret Burger Sauce.