Eat with Ease Recipe

Fried Pureed Parmesan Zucchini

Approx. 12 pieces

**Ingredients**

* 3 zucchinis
* 4 eggs
* 1 cup Italian panko bread crumbs
* 1 cup plain bread crumbs
* 2/3 cup grated (shaker) parmesan

## Directions

Heat oil in a deep fryer to 325 degrees. If you don’t have a deep fryer, fill a medium skillet with oil to approximately halfway up the sides of the pan. Turn the skillet oil to medium-high heat.

Remove the ends of the zucchini. Cut the remaining into cubes for easy pureeing. Puree all three zucchini until they are very fine.

Add the parmesan and 3 of the eggs to the zucchini puree, blending thoroughly together.

Chill the zucchini mixture in the freezer for a minimum of two hours.

Roll the chilled zucchini mixture into 1 ½ inch wide balls. Dip each ball into the remaining egg, then into the mixture of half panko and half plain bread crumbs.

Place each ball in oil. In the deep fryer, fry for approximately seven minutes. In the skillet, fry each side for approximately 2-3 minutes. (or until crispy and brown)

Remove slices and drain on a paper towel-lined plate.

**Original recipe created by us, Dennis and Kelley Van Auken.**