

ZUCCHINI

Zucchini Fries with Garlic Aioli Sauce



RECIPE SOURCE

Cindy Tait Law's
Recipe Box

INGREDIENTS

- 2 small zucchini (8"-10" long)
- 1 egg, beaten
- 1/2 C.+ finely grated Parmesan cheese
- 1/4 tsp. garlic granules
- 1/4 tsp. black pepper
- 1/4 C. mayonnaise
- 2 Tbs. Tait Farm Garlic Vinaigrette

DIRECTIONS

Preheat oven to 375 degrees. Line a baking sheet with parchment paper. Cut the zucchini lengthwise into quarters. Then cut crosswise into 3" sections or sticks. Put beaten egg into a shallow dish. Combine the parmesan, garlic and pepper in another dish. Dip the zucchini sticks into the egg and then dredge in the Parmesan. Place in a single layer on the baking sheet. Bake for 20-30 minutes or until golden and crispy. Stir the Garlic Vinaigrette into the mayonnaise and serve on the side. Serves 2