

Parmesan Zucchini Fries

INGREDIENTS:

- 4 zucchini, quartered lengthwise
- 1/2 cup freshly grated Parmesan
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste
- 5 tablespoons D'Olivo Tuscan Herb Infused Olive Oil
- 2 tablespoon chopped fresh parsley leaves

DIRECTIONS:

Preheat oven to 350 degrees F.

Coat a cooling rack with nonstick spray and place on a baking sheet; set aside.

Toss zucchini in D'Olivo Tuscan Herb Olive Oil in a bowl – set aside.

In a small bowl, combine Parmesan, thyme, oregano, basil, garlic powder, salt and pepper, to taste.

Place zucchini onto prepared baking sheet, sprinkle with Parmesan mixture. Place into oven and bake until tender, about 15 minutes.

Then broil for 2-3 minutes, or until crisp and golden brown. Serve immediately, garnished with parsley, if desired.

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