

# Baked Zucchini Sticks

## Ingredients

4 medium **zucchini**

2 **eggs**

½ cup **water**

¼ cup finely grated **parmesan cheese**

1½ cups **bread crumbs**

1 Tablespoon dry **Italian herbs**

## Directions

1. Wash hands with soap and water.
2. Cut zucchini into sticks about 3 inches long.
3. Microwave zucchini for about 3 minutes. Pat dry with a paper towel.
4. Mix eggs and water together in a small bowl. Mix cheese, bread crumbs and herbs together in another small bowl.
5. Dip zucchini sticks first into the egg mixture and then into the bread crumb mixture.
6. Arrange zucchini in rows on a lightly greased baking sheet. Broil until golden brown, about 12 to 15 minutes. Turn while cooking, after about 8 minutes.
7. Refrigerate leftovers within 2 hours.

## Note

Try with warm marinara sauce or ketchup.

