



# Crunchy Baked Zucchini Wedges

4 servings

## INGREDIENTS

- 4 small or 2 medium zucchini, wedged
- 2 Tbsp. olive oil
- 1/2 cup seasoned panko bread crumbs
- 1/4 tsp. garlic powder
- 2 Tbsp. grated parmesan cheese
- 2 Tbsp. fresh parsley, chopped

## DIRECTIONS

- Preheat oven to 350°F. Coat a cooling rack with nonstick cooking spray and place on a baking sheets; set aside.
- Wash zucchini and pat dry. Trim zucchini and cut into wedges; 4 wedges for small; 6 to 8 wedges for medium. Make sure sizes are uniform to ensure even cooking.
- In a bowl, combine panko, garlic powder, parmesan cheese, olive oil and parsley. Mix well.
- Place zucchini wedges onto the prepared baking sheets, lightly spray zucchini with cooking spray to help panko mixture stick. Sprinkle zucchini with panko mixture. Place in oven and bake until tender and golden brown. About 15-20 minutes. For extra crispy, bake for 15 minutes and then broil for 2-3 minutes.
- Serve immediately.



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