

# ZUCCHINI CHIPS WITH GARLIC AIOLI SAUCE

*MORE WORK THAN OPENING A BAG OF CHIPS, BUT MUCH HEALTHIER AND A FUN WAY TO INTRODUCE CHILDREN TO COOKING AND EATING VEGGIES!*

## INGREDIENTS

- MED. ZUCCHINI SLICED INTO 1/2" ROUNDS
- 1/2 CUP FLOUR SEASONED WITH 1 TSP SALT AND 1/4 TSP BLACK PEPPER
- 2 FARM FRESH EGGS, BEATEN
- 1 1/2 CUPS BREAD CRUMBS (I USED SMALL HOUSE HEMP OR SESAME FLOUR SO I WOULDN'T HAVE TO GO TO THE STORE)
- OIL FOR SAUTÉING

*FOR THE GARLIC AIOLI COMBINE IN A BOWL:*

- 1/3 CUP MAYONNAISE
- 1 GARLIC CLOVE, PRESSED
- 1/2 TB LEMON JUICE
- 1/4 TSP SALT
- 1/8 TSP BLACK PEPPER

## INSTRUCTIONS

CREATE AN ASSEMBLY LINE: IN A PIE PLATE COMBINE THE SEASONED FLOUR. IN THE SECOND PIE PLATE, BEAT THE EGGS WITH A FORK. IN THE THIRD PIE PLATE, ADD THE BREAD CRUMBS.

DREDGE ZUCCHINI ROUNDS IN FLOUR (BOTH SIDES), THEN DIP IN EGG MIXTURE, THEN TRANSFER TO BREADCRUMB PIE PLATE. A COUPLE OF FORKS IN EACH PIE PLATE WITH HELP KEEP YOUR HANDS A BIT CLEANER!

HEAT A LARGE, NON STICK, HEAVY BOTTOM SKILLET OVER MEDIUM HEAT AND ADD ENOUGH OIL TO GENEROUSLY COAT THE BOTTOM UNTIL THE OIL JUST SHIMMERS. ADD BREADED ZUCCHINI CHIPS ARE SAUTÉ ABOUT 3 MINUTES PER SIDE OR UNTIL GOLDEN BROWN.

TRANSFER TO A PLATE LINED WITH PAPER TOWELS AND SERVE WITH AIOLI SAUCE.

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