
Krispy Zucchini Fritte with Roasted Tomatoes

Total time: 20 min Yield: 4 Servings

Ingredients

1 1/2 cup all-purpose flour
2 eggs (lightly beaten)
2 cup Italian bread crumbs (fine)
1/4 cup parmesan cheese (grated)
3 zucchini (sliced lengthwise 1/8" thick)
2 cup cooking oil
5 grape tomatoes (cleaned)
3 clove garlic (minced)
3 Tbsp olive oil
1/4 cup chives (sliced thin)
salt
black pepper

Prep Time: 15 min Cooking Time: 5 min Total Time: 20 min

Instructions

Prepare a 3-part breading station by placing flour into one shallow pan, lightly beaten eggs into a second shallow pan, and the combined bread crumbs and Parmesan cheese into a third shallow pan.

In small batches, dust the sliced zucchini with the flour, then dip it into the egg and finish with the bread crumb mixture.

Heat the oil to 325°F. Place 2 to 3 pieces of breaded zucchini into the hot oil and cook until golden brown, about 3 to 5 minutes. Remove from oil and drain on paper towels. Continue to fry the zucchini in batches to prevent over cooking. Zucchini is best served immediately after removal from paper towels.

Preheat the oven to 400°F. Place the tomatoes, garlic, olive oil and chives into a small cast iron skillet or roasting pan and mix well; then lightly season with salt and black pepper to taste. Roast in the oven 8 to 10 minutes or until tomatoes are lightly roasted and plump. Serve hot with Krispy Zucchini Fritte and enjoy!

Recipe brought to you by:

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