

Zucchini Chips

Ingredients:

1 large zucchini, sliced into batons (roughly 7cm long and 1cm thick)

1 cup plain flour, in a medium sized bowl

2 cups bread crumbs, in a medium sized bowl

2 teaspoons of spice mix I have made up (this mix contains curry powder, turmeric, ground cumin, ground coriander, salt & pepper)- mixed into breadcrumbs

2 eggs + 1 cup milk, whisked together in a medium sized bowl

Oil to drizzle over our chips

Method:

- Pre-heat oven to 180 degrees. Line 2 trays with baking paper and set aside.
- Coat zucchini chips in flour, dunk into egg wash then coat in bread crumbs (**good tip, have one-person coating zucchini in flour, another doing the egg wash and another coating them in bread crumbs**).
- Place them on your baking trays, drizzle in olive oil and bake in oven for 15-20minutes until nice and golden. Serve onto 4 plates.