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Fried Zucchini

Ingredients

2 eggs
1 box of Stuffing
1 Large Zucchini
2 tbsp of any oil available at home
Salt and Pepper to taste

Directions

1. In a food processor or blender, process the stuffing until you get powder consistency, add salt and pepper.
2. Set aside.
3. In a small bowl add the eggs and mix.
4. Cut the Zucchini and slices
5. Pre heat a saucepan, add the oil, set on medium heat.
6. Dip the Zucchini in the egg mix, after that proceed to dipped in the Stuffing powder mix, add to the saucepan until it gets golden brown from both sides.
7. Place in a nice platter with your favorite dipping sauce and enjoy as an appetizer before Thanksgiving dinner.

Recipe Submitted by: Chef Carolina Moratti

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