

# Breaded and Baked Zucchini

Thank you, Kimberly Bingham Clare, for sending us a delicious recipe! Nana loved tossing zucchini in a light and crunchy batter then throwing it in the oven. It made a quick and delicious side for Wednesday night supper, and all ages were satisfied. Of course, Nana had to make changes like using medallions instead of spears, but it would be delicious either way. When making this recipe, just gather the amount of squash you want for your meal and adjust your ingredients accordingly.

## Ingredients

zucchini  
yellow squash  
pesto  
Parmesan cheese  
panko breadcrumbs



## Instructions

- ❖ Slice your zucchini and yellow squash.
- ❖ Toss a handful of your medallions in pesto, Parmesan, and then the panko breadcrumbs.
- ❖ When battered, lay flat in a single layer on a cookie sheet until you have the desired amount.
- ❖ Bake for about 15 minutes at 375 degrees Fahrenheit or until each medallion has a slight crunch.

Thank you for sharing, Kimberly.

  
*Made With Love and Purpose*

**"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8**