



Three Kitty Cuisine  
Point Arena, CA

## Crispy Zucchini Coins

½ Cup Italian seasoned breadcrumbs  
3 Tablespoons grated Parmesan Cheese  
¼ teaspoon pepper  
3 cups thinly sliced zucchini (about 1 pound)  
2 egg whites, lightly beaten  
Cooking spray

- 1) Preheat oven to 450 degrees.
- 2) Combine the first 3 ingredients and stir well,
- 3) Dip zucchini slices in egg whites; dredge in breadcrumb mixture. Place zucchini in a single layer on a baking sheet coated with cooking spray. Bake at 450 degrees for 10-15 minutes. Turn zucchini over and bake an additional 10-15 minutes until outside is crispy and browned. Yield: 4 servings.