



# Parmesan Panko-Crusted Baked Zucchini

Makes: 4 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

## Ingredients

- 2 ounces Parmesan cheese, grated with a Microplane grater (about 1 & 1/4 cups)
- 1/2 cup panko
- 2 tbsp finely chopped fresh flat-leaf parsley
- 2 tbsp chopped fresh chives
- 1 tbsp chopped fresh thyme
- 3/4 tsp kosher salt
- 1/2 tsp black pepper
- 2 medium zucchini (about 1 pound), cut diagonally into 1/3-inch-thick slices
- 1/3 cup (2 & 2/3 ounces) unsalted butter, melted

## Instructions

Preheat broiler to high with oven rack in middle of oven. Stir together Parmesan, panko, parsley, chives, thyme, salt, and pepper in a medium-size shallow bowl until blended. Toss together zucchini slices and melted butter in a separate medium bowl until zucchini is evenly coated. Remove zucchini from butter, allowing excess to drip off. Dredge zucchini in panko mixture, pressing gently to adhere. Arrange coated zucchini slices on a rimmed baking sheet.

Broil in preheated oven until zucchini is golden brown and crispy, 3 to 4 minutes per side. Serve hot.

*Recipe from Food & Wine*