

Zucchini Fries

Source: A Cozy Kitchen (acozykitchen.com), from Barbara

Ingredients

Zucchini Fries

- 1 cup breadcrumbs or panko
- ¼ cup Parmesan or pecorino, grated
- 1 tsp crushed red pepper, less if you are averse to spice
- ⅛ tsp dried oregano
- ⅛ tsp salt
- a dash pepper
- 2 large eggs, beaten
- 4 to 5 zucchini

Roasted Garlic Aioli

- 1 whole head garlic
- 1 tbsp olive oil
- ¾ cup mayonnaise
- salt and pepper
- 1 sprig chives, diced

Sriracha Mayonnaise

- ½ cup mayonnaise
- 1 tbsp Sriracha
- dash salt

Method

Zucchini Fries

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper or spray it with cooking spray. On a plate, mix together the breadcrumbs, Parmesan cheese, crushed red pepper flakes, oregano, salt, and pepper.
2. In a small to medium bowl, beat the eggs.
3. Cut the zucchini lengthwise into thirds and then cut in half. One by one, dip the zucchini batons in the beaten eggs and transfer to the plate with the breadcrumb mixture, being sure to coat the zucchini thoroughly. Place the breadcrumb-covered zucchini on the baking sheet and bake for 15 to 20 minutes, checking on them after 10 and flipping them to ensure thorough baking. Remove and serve with sauces.

Roasted Garlic Aioli

1. Preheat the oven to 400°F. Lop off the top of the garlic head, exposing the cloves, and discard the top. Pour the olive oil on top and add a dash of salt and pepper. Wrap it in foil or parchment and bake for 45 minutes. Let cool.
2. Take the garlic out of its shell and add to a food processor, along with the mayonnaise, salt, and pepper. Pulse until smooth. Transfer the aioli to a bowl and stir in the chives.

Sriracha Mayonnaise

1. Add all the ingredients to a small bowl and mix. If you like it spicier, add more Sriracha.