

Parmesan Zucchini Wedges

- 8 zucchinis
- 1 cup panko bread crumbs
- 1 cup grated Parmesan cheese
- 2 teaspoons parsley
- 1 teaspoon kosher salt
- 1 teaspoon oregano
- 1 teaspoon dry basil
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/4 cup mayonnaise
- 2 Tablespoons extra virgin olive oil



1. Preheat oven to 375°. Line a baking sheet with foil, top with baking rack and spray with cooking spray.
2. Wash, trim ends off zucchinis. Cut in half lengthwise then cut again making four wedges per zucchini.
3. Stir olive oil and mayonnaise together in a small bowl. Stir dry ingredients together in a shallow bowl.
4. Brush the wedges with the mayonnaise mixture using a basting brush.
5. Place each zucchini wedge in the cheese mixture and make sure both sides of the wedge are covered.
6. Cook for 30 minutes, rotating the pan at 15 minutes.

Cover and refrigerate any leftovers.