

# ZUCCHINI PARMESAN SLIDERS

## INGREDIENTS:

- 1 large zucchini, sliced into 1/4-1/2" rounds
- 1/2 cup flour
- 2 eggs
- 1 cup+ panko
- 4 T olive oil, divided
- salt and pepper
- red pepper flakes, to taste
- 1 1/2 cups marinara sauce
- 5 slices provolone
- 1/4 cup parmesan
- 11 King's Hawaiian Rolls or slider rolls
- 1 clove of garlic, pressed
- fresh basil, to serve

## DIRECTIONS:

1. Preheat oven to 350F. Slice zucchini into 1/4 inch rounds. Sprinkle both sides with salt and pepper. Heat 2 1/2 tablespoons of olive oil in an iron skillet over medium heat.
2. Divide flour, eggs, and panko into separate small bowls. Whisk the eggs with a tablespoon of water. Dunk the seasoned zucchini in the flour, then eggs, and then panko. Set aside. Continue with all the zucchini. Place half of the zucchini rounds in the hot skillet until crispy. Flip and toast up the crumbs on the opposite sides. Remove and crisp up the remaining zucchini slices. Either place zucchini in the iron skillet or in an oven safe dish. Cover with marinara sauce. Place provolone over each zucchini round. Sprinkle with parmesan, salt, pepper, and red pepper flakes. Bake at 350 for 25-30 minutes or until cooked through and a fork inserts easily into the rounds.
3. Meanwhile stir garlic into remaining 1 1/2 tablespoons of olive oil. Brush onto sliced slider buns. Toast on a grill pan until crispy. Remove from zucchini parmesan from the oven. Serve on toasty buns with fresh basil.