

# In the Kitchen with Bradley



Today In Stay & Play we made Zucchini Fries!

Tools we used: Knives, Bowls, Measuring Spoons, Baking Sheets, Oven

Techniques we practiced: Slicing, Measuring, Mixing, Drizzling

## Ingredients:

4 zucchinis, quartered lengthwise

½ cup grated parmesan

1 teaspoon Italian seasoning

¼ teaspoon garlic powder

salt & pepper to taste

olive oil

## Directions:

\*Preheat oven to 350 degrees

\*Line a baking sheet with parchment paper

\*In a bowl combine parmesan cheese, italian seasoning, garlic powder, salt & pepper

\*Place zucchini onto prepared baking sheet. Drizzle with olive oil and sprinkle with parmesan mixture. Place in oven and bake until tender, about 15 minutes (if you want your zucchini fries crispier, broil for 2-3 additional minutes).

Enjoy!!!