

VEGETABLE APPETIZER PLATTER

I made this Vegetable Appetizer Platter to pick on before a family meal or its great to serve while guests arrive for a holiday get together.



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It contains; Stuffed Zucchini, Stuffed Mushrooms and fried Yellow Squash. The zucchini and mushroom recipes are listed in the pantry. Below is the fried squash recipe.

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Ingredients;

1/2 cup or so combination vegetable oil and olive oil

2 yellow squash, sliced 1/4" slices

1 egg, beaten

1 cup Italian bread crumbs

2 TBLS grated Parmesan or Romano cheese

dash of garlic powder, not salt

Directions;

In a large non stick frying pan heat the oil to med/hot.

Combine the bread crumbs, garlic powder and cheese in a 1 gallon bag.

Egg wash the squash and place it in the bag. Shake the bag until the squash is coated. Fry for 2-3 minutes on each side. Drain on a paper

<http://www.lizspantry.com/vegetable-appetizer-platter/> by Liz Rotondo

towel and serve warm. Serve as is or dip in your fav dressing.



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