

# 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.



*Vegetable Appetizer Platter*

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.

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