**Crispy Oven Zucchini Fries**

**Serves 4**

**Ingredients**

**½** cup all-purpose flour

2 large eggs, beaten

1 cup panko breadcrumbs

¼ cup Parmesan cheese, freshly grated

½ teaspoon smoked paprika, optional

¼ teaspoon Kosher salt

¼ Black pepper, freshly ground

2 zucchinis, sliced into1/4-inch thick and 4-inches long.

Oil for spraying

Preheat oven to 400 degrees.

Add flour to a plate and whisk in salt and pepper.

Beat the eggs together in a shallow baking dish.

In a third plate, whisk together the panko, Parmesan, smoked paprika and another big pinch of salt and pepper.

Working in batches of about 10 at a time dip the zucchini in the flour, then in egg, and then through the breadcrumb mixture.

Line a cookie sheet with parchment paper.

Place zucchini on the baking sheet and spray well with oil.

Set on the center rack in the oven.

Set a timer for 6 minutes.

When 6 minutes is us, turn the zucchini, spray again with oil and cook for 6 minutes longer or until golden brown.

Serve with a cup of Marinara for dipping.