

# Zucchini Parmigiana

## Ingredients

1 jar traditional pasta sauce  
4 medium zucchini, sliced  
2 packages shredded low-fat mozzarella cheese  
Oil for frying  
Favorite bread crumbs for breading zucchini

## Directions

Cut zucchini into 1/2 inch slices. Fry zucchini slices in oil; after 10 minutes, flip zucchini and fry on other side. Add bread crumbs & continue cooking until done.

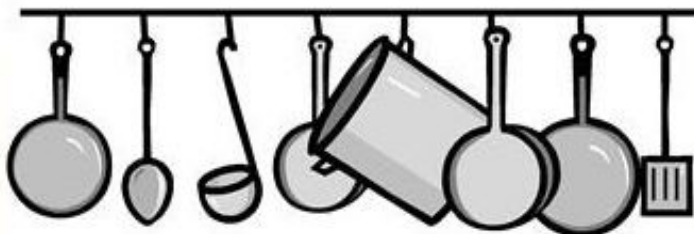
In a 9 x 13 pan, spoon 1/2 the sauce over bottom of pan. Layer 1/2 the zucchini slices across the pan and then spread 1/2 the mozzarella cheese over top. Repeat layers.

Place in oven at 350 degrees for 45 minutes until cheese is bubbly on top.



**For perfect zucchini slices, farm wife Amanda Hecht would have used her wood mandolin.**

Submitted by: Marilyn Kroll



*“This recipe and eggplant parmigiana have been in my family for years.”*