

New York Times **Bestselling Author**

SUSAN MALLERY

Breaded Squash Sauté

Ingredients:

- ♥ 2 zucchinis, cut into ¼-inch slices
- ♥ 1 yellow squash, cut into ¼-inch slices
- ♥ ½ C bread crumbs
- ♥ ¼ C Parmesan cheese
- ♥ ¼ t salt
- ♥ ⅛ t pepper
- ♥ 1 egg, beaten
- ♥ Peanut oil (a couple tablespoons at a time)



Breaded Squash Sauté

Instructions:

Mix together the bread crumbs, cheese, salt and pepper. Heat some peanut oil in a large sauté pan. Dip the squash slices in the egg, then coat with bread crumbs. Sauté in the pan until browned on both sides, adding peanut oil as needed. Set aside and keep warm until all the slices are done.

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