

Zucchini Chips

Ingredients:

- 1 egg
- 125ml milk
- 50g (1/2 cup) arrowroot
- 1 cup bread crumbs
- 2 large zucchinis, cut into batons
- 300ml sunflower oil



Spiced Seasoning

- 3 tablespoons salt
- 2 tablespoons paprika
- 1 tablespoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon ground white pepper
- ½ teaspoon chilli powder
- ½ teaspoon celery salt



What to do:

1. To make the spiced seasoning, combine all the ingredients in a small bowl and stir well. Set aside.
2. Whisk the egg in a jug with the milk.
3. Place the arrowroot and crumbs into 2 small shallow bowls.
4. Individually coat each zucchini chip in the arrowroot, shaking off any excess.
5. Dip the coated zucchini in the egg mixture then roll in the bread crumbs.
6. Ensure the zucchini is coated evenly if you miss some patches, simply dag a little more egg mixture onto dry areas and coat again with crumbs.
7. Heat oil in large deep frying pan over medium heat.
8. Add zucchini chips in batches, and cook for 2mins on each side, or until golden brown and crisp.
9. Remove chips from the pan with a spider (slotted spatula) and stand on a plate with paper towel.
10. Arrange chips on serving plates and sprinkle with spiced seasoning and serve.