

## How to cook "Pan-fried Zucchini"

### Ingredients

- Two zucchini
- Three Large Eggs
- 1/2 Cup All purpose flour
- 2 Table spoon Vegetable oil
- A little bit of salt
- Two mini Sweet pepper(red)

### Directions

1. Slice zucchini 0.2inch thick and Sprinkle the sliced zucchini with salt.
2. Slice mini Sweet pepper paper thick.
3. Coat the slice zucchini with all purpose flour.  
(Flour helps zucchini to be coated with eggs well. )
4. Whisk eggs in a large bowl.
5. Coat the zucchini with eggs.
6. Heat oil in a large pan over medium heat level.
7. Put coated zucchini on the pan and put sliced sweet pepper on one side of the zucchini.  
(Zucchini decorate with sliced sweet pepper)
8. Cook, turning once, until browned, 1-2 minutes on each side

