

Baked Zucchini Fries

Ingredients

Cooking spray

½ cup bread crumbs

¼ cup grated Parmesan cheese

2 eggs, beaten

3 zucchinis - ends trimmed, halved, and cut into 1/2-inch strips

Directions

Preheat oven to 425 degrees F. Line a baking sheet with aluminum foil and spray with cooking spray.

Stir bread crumbs and Parmesan cheese together in a shallow bowl. Whisk eggs in a separate shallow bowl.

Working in batches, dip zucchini strips into egg mixture, shake to remove any excess, and roll strips in bread crumb mixture to coat. Transfer coated zucchini strips to the prepared baking sheet.

Bake zucchini fries in the preheated oven, turning once, until golden and crisp, 20 to 24 minutes.

4 servings

Cantor's Yummy Chicken

Ingredients

1 whole chicken, cut up (2 breasts, 2 thighs, 2 wings and 2 drumsticks)

6 Tbsp butter, melted

Rosemary

Thyme

8 cloves of garlic, minced

1 large onion, cut into 8 pieces

1 tsp Kosher Salt

Directions

Preheat oven to 400 degrees

Wash and pat dry chicken. In a 9x15 baking dish, combine melted butter, rosemary, thyme and garlic. Take each piece of chicken and roll around in the mixture, placing it skin side up in the pan. Place onion pieces around the pan. Sprinkle salt on top of chicken. Bake for 50 minutes, until skin is crispy.

Remove from oven and let sit for 5 minutes. Serve and enjoy!

Balsamic Onion and Thyme Carrots

Ingredients

1 tablespoon olive oil
2 cups sliced yellow onion
Dash of baking soda
1/2 cup water
14 ounces carrots, cut into 1 1/2-in. pieces
2 tablespoons balsamic vinegar
1 tablespoon olive oil
1 tablespoon chopped fresh thyme
1/4 teaspoon kosher salt
1/4 teaspoon black pepper

Directions

Heat 1 Tbsp. olive oil in a skillet over medium-high. Add onion and baking soda; cook 10 minutes.

Add water and carrots to pan; bring to a boil. Reduce heat and simmer, partially covered, 6 minutes.

Increase heat to medium-high; cook, uncovered, 4 minutes or until liquid evaporates. Add vinegar, 1 Tbsp. olive oil, thyme, salt, and pepper.

Millie's Foolproof Brownies

Ingredients

- 2 cups graham cracker crumbs
- 1 bag semisweet chocolate chips
- 1 can sweetened condensed milk

Directions

Preheat oven to 350

Grease a square brownie pan (butter or Pam). Mix all ingredients together.

With moistened fingertips, press brownie mixture into the pan. Bake for 20 minutes.

Cool completely, then slice and enjoy!