

Fried Zucchinis Kabak Tava



4 medium zucchinis 1/2 cup milk 1 tsp salt 1 cup oil, for frying 2-3 tbsp flour 4-5 stems dill

Clean the zucchinis, transect each to 2 pieces, then slice these into pieces which have thickness of the back side of the knife.

Pour the milk and salt into a bowl, mix, and put the zucchini slices into this mixture. Rest them in this mixture for 20 minutes.

Remove the zucchinis from the mixture and then cover with flour, fry until they turn to golden colour. # Sprinkle finely sliced dill all over and serve hot.

Note: Fried Zucchinis can be served with yogurt, or serve with meat recipes as a garniture.

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