

## 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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