

# Portobello Fries

WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL



## Ingredients

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- 5 portobello mushroom caps, cut into strips
- 2 eggs, whisked for egg wash
- 2 cups panko bread crumbs
- 1 cup flour
- 2 tbsp parsley, chopped
- 3 tbsp garlic powder
- 2 tbsp onion salt
- 2 tbsp black pepper
- 2 tbsp Sola Stella EVOO



## Notes

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1. First, you're going to pre-heat your oven to 400 degrees Fahrenheit.
2. Time to prep your ingredients, including cutting your portobello mushroom caps into long strips (the more fry-like the better!)
3. Next, you're going to prep 3 separate bowls for your egg wash, flour, and your panko mix. For the panko mix, take your panko bread crumbs, parsley, garlic, onion salt, and pepper into a bowl. Set aside.
4. Crack two eggs in a separate bowl, and whisk thoroughly until smooth. Set aside.
5. Next, pour your flour into a third bowl. Set aside.
6. First, you're going to mix your mushrooms into the bowl of flour. When finished, one mushroom at a time, wash into the egg mixture, remove, then roll into the panko mixture, coating well. Set aside on olive oil lined baking sheet. Repeat until all mushrooms are coated in the panko.
7. Add your baking sheet of portobello fries to the oven, and bake for around 20 minutes, until panko has browned slightly.
8. Remove your portobello fries from the oven, and let cool down slightly before serving.