Green Bean Appetizer

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 4 cups frozen green beans
2. 2 cups water
3. 1 pkg vegetable broth
4. 1 egg
5. 1 cup milk
6. 1 cup flour
7. 2 tsp onion powder
8. 1/8 tsp garlic powder
9. 1 tbsp finely chopped fresh parsley
10. 1 cup finely grated dry bread crumbs
11. oil for frying

Instructions

Bring to a boil the water, add the vegetable broth and the green beans. Cook about 15 minutes.
Fill a deep saucepan with cold water. Dry the green beans and transfer into the cold water. Keep them in it about 5 minutes. Dry again.
In a deep dish combine the milk with the egg. In another dish combine the flour with the onion powder, the garlic powder and the parsley. Pour the bread crumbs in a third dish.
Heat the oil in a deep saucepan. Roll each been in milk mixture, then in the flour mixture, the bread crumbs and fry until golden brown.