



# Zucchini Chips

Serving size: 1/2 cup (Makes approx. 4 servings)

## Ingredients:

- 2 Medium Zucchini (about 1 pound total)
- 1 tablespoon Olive Oil
- 1/4 cup freshly grated Parmesan (3/4 ounce)
- 1/4 cup Organic Whole Grain Bread Crumbs
- 1/8 teaspoon Sea Salt
- Freshly ground pepper



## Directions:

1. Preheat the oven to 450°F.
2. Line baking sheet with non stick aluminum foil
3. Slice the zucchini into 1/4-inch thick rounds.
4. In a medium bowl, toss the zucchini with the oil.
5. In a small bowl, combine the Parmesan, bread crumbs, salt, and a few turns of pepper.
6. Dip each round into the Parmesan mixture, coating it evenly on both sides, pressing the coating on to stick well.
7. Place in a single layer on the prepared baking sheet.
8. Bake the zucchini rounds until browned and crisp, 25 to 30 minutes.
9. Remove with spatula and serve.