

Zucchini Chips

Ingredients

- 2 Medium Zucchini
- 2 tbsp olive oil
- 1 tsp dill seasoning (optional)
- 1 tsp parmesan cheese (optional)
- 1 tsp garlic powder (optional)
- 1 tsp paprika (optional)

Prep Time

10 Minutes

Cook Time

2 Hours

Serves

50+ Chips

Procedure

1. Preheat oven to 225°F. Line two baking sheets with parchment paper
2. Slice the zucchini approximately ¼ inch thick
3. Place sliced zucchini on sheets of paper towel and sandwich between a second piece to help draw out excess liquid. This helps the chips to cook a bit faster
4. Line the zucchini slices on the baking sheets making sure not to overlap them
5. Pour olive oil into a small bowl and brush the zucchini using a pastry brush with oil.
6. Sprinkle salt and/or spice of choice over zucchini slices. Be careful not to over season as the chips will shrink too much if over salted.
7. Bake for 45 minutes then flip to all the other side to crisp
8. Continue baking for additional 45 minutes or until they start to brown and become crisp
9. Let cool before removing and serving.

