

Baked Zucchini Chips

Yields: 4-6 servings
Prep: 35 min

Ingredients

- 1/4 cup milk
- 3/4 cup freshly grated Parmesan cheese
- 1/2 cup breadcrumbs
- 1/2 tsp kosher salt
- 1/8 tsp freshly ground black pepper
- 4 zucchini, sliced into 1/4-inch thick rounds

Directions

1. Preheat oven to 425 degrees Fahrenheit. Line a baking sheet with aluminum foil and coat with non-stick cooking spray.
2. For the chips, pour milk in a small bowl. In a medium bowl, combine Parmesan, breadcrumbs, salt and pepper. Working one at a time, dip zucchini rounds in milk and then coat in the Parmesan mixture.
3. Lay crusted slices on prepared baking sheet and bake for 20 minutes. Flip zucchini rounds and continue to bake another 10 minutes. Sprinkle with kosher salt and serve.