

Baked Parmesan Zucchini Chips



Ingredients

Cooking Spray

2 Med Zucchini

1 tbs Olive Oil

¼ cup freshly grated parmesan

¼ cup plain dry breadcrumbs

1/8 tsp salt

Freshly ground black pepper

Cooking Directions

Preheat oven to 230 C

Coat a baking sheet with cooking spray.

Slice zucchini into ¼ inch thick rounds. In a medium bowl, toss the zucchini with the oil. In a small bowl, combine the parmesan, bread crumbs, salt and pepper.

Dip each round into the mixture, coating it evenly on both sides, pressing the coating on to stick. Place rounds side by side in a single layer onto the prepared baking sheet.

Bake until browned and crisp (approx. 25 – 30 minutes)