

## Zucchini Chips

### Ingredients

2-3 zucchini  
Sea salt  
Breadcrumbs  
Grated parmesan or pecorino romano cheese

### Directions

1. Preheat oven to 450 degrees
2. Slice zucchini into ¼" thick slices
3. Spread out on parchment paper and sprinkle with sea salt to let the slices sweat
4. Let slices sweat for about 20 minutes; pat dry with paper towels
5. Mix breadcrumbs and cheese in pie dish or flat plate.
6. Dredge dry zucchini slices through the mixture to coat; place on parchment lined baking sheet.
7. Bake in hot oven for about 25-30 minutes or till desired crispness.
8. Enjoy!

**Mary-Beth says:** *"These chips are so easy to make and delicious to have as snack. Be sure to make plenty because you will watch them quickly disappear."*