

## Summer/Yellow Squash Chips

### Ingredients

- 2 medium yellow squash
- Sea salt and pepper if desired
- Freshly grated parmesan cheese

### Directions

1. Preheat oven to 425 degrees.
2. Line a baking sheet with parchment paper.
3. Cut squash into ¼ inch thick slices.
4. Arrange on baking sheet, in single layer, with no overlap.
5. Sprinkle salt and pepper if using.
6. Sprinkle a little bit of parmesan on each squash round.
7. Bake for 15-20 minutes or until Parmesan melts. You may also broil them for a few minutes at the end to crisp them up a bit.
8. Watch them disappear!

Recipe courtesy of [Fivehearthome](#)

**Mary-Beth says:** *“These are quite tasty and a nutritious snack. Easy to make, you will not be able to keep the plate full.”*