

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 $\frac{1}{4}$ ' 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."*