



easy baked zucchini chips

Did you ever think zucchini could lift you out of your potato rut? It can, and never more so than with these totally delicious oven-baked zucchini chips. Coated in a breadcrumb and parmesan crust, these easy zucchini chips trump boring spuds, every time.

SERVES: 4-6



julie albert & lisa gnat

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 large zucchini, sliced into 1/4-inch thick rounds

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directions

1. Preheat oven to 425°F. 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.

“Last night we had three small zucchini for dinner that were grown within fifty feet of our back door. I estimate they cost somewhere in the neighborhood of \$371.49 each.”

— ANDY ROONEY

