



Baked Zucchini Chips

4-6 servings

INGREDIENTS

- 3 small or 1-2 medium zucchini, sliced into 1/4-inch rounds
- 2 TBSP olive oil
- 1/2 Cup Seasoned bread crumbs
- 2 TBSP grated parmesan cheese
- 2 tsp chopped fresh oregano or basil (optional)

DIRECTIONS

1. Preheat oven to 350°F.
2. Place zucchini in a bowl. Drizzle olive oil over zucchini and stir to coat; add bread crumbs and toss to coat. Spread coated zucchini onto baking sheet. Sprinkle parmesan cheese and herbs over coated zucchini.
3. Bake in the preheated oven until zucchini are tender and cheese is browned, about 15 minutes.



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