



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

- Preheat oven to 350°F.
- 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.
- Bake in the preheated oven until zucchini are tender and cheese is browned, about 15 minutes.



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