

Baked Zucchini Chips

Prep Time: 10 min

Cook Time: 15 min

Servings: 4

This recipe for Zucchini Chips is easy to prepare and nutritious! These are great as an appetizer, snack or side dish for a meal. You can also switch out Parmesan cheese and oregano for any of your favorite seasonings like paprika and cumin!



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 fresh oregano or basil, chopped (optional)

Steps

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.
3. Transfer coated zucchini onto baking sheet in a single layer.
4. Sprinkle Parmesan cheese and herbs over coated zucchini.
5. Bake in the preheated oven until zucchini are tender and cheese is browned, about 15 minutes.