

Zucchini Crisps

Nutrition Facts:	
Yield	4
Calories	88
Fat	1.25 g
Sodium	125 mg

Code
\$, Q, V



Ingredients Needed:

2 medium zucchini
1 Tbsp. olive oil
1/4 cup parmesan cheese
1/4 cup plain dry bread crumbs
1/8 tsp. salt
Ground black pepper

Recipe Directions:

- Preheat oven to 450 degrees; coat baking sheet with cooking spray.
- Slice zucchini in 1/4 inch thick rounds; toss in olive oil.
- Combine parmesan cheese, bread crumbs, salt, and a little pepper in a bowl.
- Dip each round in the parmesan mixture; coating evenly on both sides.
- Repeat until all zucchini rounds are coated.
- Place on baking sheet in a single layer.
- Bake until crispy, about 25-30 minutes.
- Enjoy!