

Parmesan Zucchini Chips

From Add A Pinch website (Addapinch.com)

****Use coconut oil instead of cooking spray****

Parmesan Zucchini Chips Recipe

★★★★☆
3.7 from 3 reviews

Prep time

5 mins

Cook time

30 mins

Total time


35 mins

Author: Robyn Stone | Add a Pinch
Serves: 2-4

Ingredients

- 3 medium fresh zucchini, sliced into ¼-inch rounds
- cooking spray
- 3 tablespoons grated Parmesan cheese
- 1 tablespoon chopped fresh parsley
- freshly cracked black pepper, to taste
- pinch of Kosher salt



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Instructions

1. Preheat oven to 425° F and line a rimmed baking sheet with parchment paper. Arrange zucchini slices on the parchment paper and spray lightly with cooking spray. Mix together Parmesan, parsley, black pepper, and salt. Sprinkle with Parmesan mixture. Bake for until cheese has melted and zucchini slices have become crisp, but not burned, about 30 minutes.
2. Remove from oven and serve.