

Parmesan Zucchini Chips

Five simple ingredients combine to make a tasty vegetable dish everyone will enjoy.

Makes: 6 servings

Ingredients

- ½ cup whole-wheat breadcrumbs
- 1 teaspoon Italian seasoning
- 1 ½ tablespoons Parmesan cheese, grated
- 5 cups zucchini, unpeeled, and sliced into ¼ inch rounds
- ¼ cup mayonnaise



Directions

1. Preheat oven to 400°F.
2. Line baking sheets with parchment paper.
3. In a small bowl, combine breadcrumbs, Italian seasoning, and parmesan cheese. Stir until well blended.
4. In a separate bowl, combine zucchini rounds and mayonnaise. Stir until all rounds are coated.
5. Add breadcrumb mixture and stir until all rounds are coated.
6. Place zucchini rounds in a single layer on prepared baking sheet. Sprinkle any remaining breadcrumb mixture on top of zucchini rounds.
7. Bake until golden brown and crispy, about 20 minutes.
8. Serve immediately.

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