



## Zucchini Parmesan Crisps

### Serving:

4 as a snack

### Type:

dairy snack or side; vegetarian

### Author:

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### Notes:

When zucchini is over-running your garden and the farmers' markets, consider these crunchy snacks that will hook everyone at your next summer gathering. They are great as backyard munchies or an easy side dish.

### Ingredients:

2 zucchini (medium) 1 Tb. olive oil 1/3 cup grated parmesan 1/3 unseasoned bread crumbs 1/4 teaspoon salt ground pepper to taste crumbled fresh herbs, patted very dry: oregano, basil, parsley, rosemary (optional)

## Directions:

Pre-heat oven to 450 degrees F. Coat an unlined cookie sheet with cooking spray. In a small bowl, combine parmesan, bread crumbs, salt and pepper. Wash and pat dry zucchini. Slice into 1/4 rounds (not thinner). Lay rounds on clean kitchen towel and blot with paper towel, absorbing extra moisture. Dip each slice into the parmesan mixture, patting it to help it stick. Dip both sides. Place coated slices on prepared cooking sheet. Bake 25-35 minutes, until golden, sizzling and crisp. Remove with spatula to serving plate. Serve immediately.

## Tips:

Eat these immediately to avoid soggy zuke discs. Can't call them crisps more than 5-7 minutes after removing them from the oven.