

## **BAKED ZUCCHINI CHIPS**

**Yield: 6 Servings** Cost/Serving: \$0.52

## **Ingredients:**

3 small zucchinis, thinly sliced 2 tbsp extra virgin olive oil Salt and pepper to taste

## **Directions:**

- 1. Preheat oven to 300 °F. Lightly mist one baking sheet with cooking spray.
- 2. Slice zucchini into 1/8-1/4-inch-thick rounds. Toss zucchini with olive oil to coat evenly and spread zucchini on baking sheet in a single layer. Sprinkle on salt and pepper.
- 3. Bake zucchini rounds until browned and crisp, about 25 to 30 minutes, flipping each over halfway through.
- 4. Check the chips often as cooking times may vary. Rotate the chips around the baking sheet if needed.
- 5. Once crisp and browned, let cool and store at room temperature. Enjoy the same day for best crunch!

<b>Nutrition</b>	Facts
6 servings per containe Serving size	r ( <b>0.0</b> g
Amount Per Serving Calories	40
	% Daily Value
Total Fat 4.5g	69
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 0g	09
Dietary Fiber 0g	09
Total Sugars 0g	
Includes 0g Added Sugar	s <b>0</b> 9
Protein 0g	
Vitamin D 0mcg	09
Calcium 0mg	09
Iron 0mg	09
Potassium 30mg	09

Source: MT Harvest of the Month and

Skinny Mom Blog

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