

# tasty Recipe

## Zucchini Parmesan Crisps

### INGREDIENTS

Cooking spray  
2 medium zucchinis (about 1  
pound total)  
1 tablespoon olive oil  
1/4 cup freshly grated

Parmesan (3/4-ounce)  
1/4 cup Italian breadcrumbs  
1/8 teaspoon salt  
Freshly ground black pepper



### INSTRUCTIONS

- Preheat the oven to 450 degrees F. Coat a baking sheet with cooking spray.
- Slice the zucchini into 1/4-inch-thick rounds. In a medium bowl, toss the zucchini with the oil. In a separate bowl, combine the Parmesan, breadcrumbs, salt, and pepper to taste. Dip each round into the Parmesan mixture, coating it evenly on both sides, and place in a single layer on the prepared baking sheet.
- Bake the zucchini rounds until browned and crisp, 25 to 30 minutes. Remove with spatula. Serve immediately.

