



Zucchini Crisps

Recipe courtesy of Atkins

Prep time: 10 minutes

Cook time: 10 minutes

Servings: 4

- 2 medium zucchinis
- 2 tablespoons extra- virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons Parmesan cheese, grated
- garlic powder (optional)
- Italian seasoning (optional)
- rosemary (optional)
- dill (optional)

Heat oven to 400 F.

Cut zucchini into 1/4- inch slices. If small, cut diagonally. Brush both sides with olive oil and season with salt, pepper and Parmesan. Season as desired with garlic powder, Italian seasoning, rosemary or dill.

Place in single layer on baking sheet and bake 10 minutes, turning once. Cool on wire rack.

* Source: Atkin

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