

Baked Zucchini Chips

Ingredients

- ½ cup flaxseed meal
- ¼ cup loosely packed fresh basil leaves
- ¼ cup teaspoon kosher salt
- ¼ cup grated Parmesan cheese
- ½ pound zucchini, cut into ¼-inch-thick rounds
- 1 tablespoon olive oil
- Cooking spray



Directions

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1. Preheat oven to 450° F. Using a food processor, finely grind the flaxseed meal, basil leaves and salt. Stir together flaxseed meal mixture and cheese in a medium bowl.
2. Toss zucchini rounds with oil. Dredge zucchini in flaxseed meal mixture one at a time, pressing gently to adhere.
3. Place rounds in a single layer on a baking sheet coated with cooking spray. Bake 30 minutes or until browned and crisp. Serve hot.

