



## Zucchini Chips

### INGREDIENTS

1 large zucchini sliced very thin  
1 TBS olive oil  
Kosher salt

### DIRECTIONS

Preheat oven to 225 degrees F. Line two large baking sheets with parchment paper. Place the thinly sliced zucchini between 2 sheets of paper towels. Press hard to draw out the liquid. Line up the zucchini on the prepared baking sheet tightly next to each other but do not overlap. With a pastry brush, very lightly brush on just a tiny bit olive oil on each slice. Sprinkle on salt. Take care not to OVER-SEASON with oil and salt as it will affect the cooking. Bake for 2+ hours until they start to brown, get crispy and aren't soggy. Let cool before removing and serving. While cooling on the parchment paper, the chips will get even crispier. 175 calories.