

Baked Zucchini Chips

#cooking/recipe

#2019/November

#cooking/side dish#

#cooking/snack

#cooking/vegetarian

#cooking/vegan

Baked Zucchini Chips - Damn Delicious

Ingredients

2 zucchinis, thinly sliced to 1/4-inch thick rounds

1/2 teaspoon garlic powder

1/4 cup milk

1 large egg

Kosher salt and freshly ground black pepper

1 1/2 cups finely crushed Kettle Brand® Himalayan Salt Potato Chips

1/2 cup all-purpose flour

2 tablespoons chopped fresh parsley leaves

Process

Preheat oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

Season zucchini with garlic powder, salt and pepper, to taste.

In a medium bowl, combine milk and egg; set aside.

Working in batches, dredge zucchini rounds in flour, dip into the milk mixture, then dredge in crushed potato chips, pressing to coat. Place zucchini rounds in a single layer onto the prepared baking sheet; coat with nonstick spray.

Place into oven and bake golden brown and crisp, about 22-26 minutes.

Serve immediately, garnished with parsley, if desired.

Nutrition

Servings: 8

Calories:

Fat:

Carbs:

Protein: