

Zucchini Parmesan Crisps

- Cooking spray
 - 2 medium zucchini (about 1 lb total)
 - 1 tbsp olive oil
 - 1/4 cup freshly grated Parmesan (3/4 oz)
 - 1/4 cup plain dry bread crumbs
 - 1/8 tsp salt
 - freshly ground black pepper
1. Preheat oven to 450. Coat a baking sheet with cooking spray. Slice the zucchini into 1/4" thick rounds. In a medium bowl, toss the zucchini with the oil.
 2. In a small bowl, combine the parmesan, bread crumbs, salt and a few turns of pepper.
 3. Dip each round into the parmesan mix, coating it evenly on both sides, pressing the coating to stick, and place in a single layer on the prepared baking sheet.
 4. Bake the zucchini rounds until browned and crisp, 25 to 30 minutes. Remove with spatula.

Serve immediately.