

Recipes

Zucchini Oven Chips

Number of servings: 4 Preparation time: 15 minutes Total time: 45 minutes

Ingredients:

- 1/4 cup dry breadcrumbs
- 1/4 cup grated Parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- 1/8 teaspoon black pepper
- 2 tablespoons fat-free milk
- 2 ½ cups of zucchini (or summer squash) cut into1/4 inch thick slices (about 2 zucchini)
- Cooking spray

Equipment Needed:

Cutting board

Knife

Whisk or fork

Fork

Measuring spoons and cup

2 Bowls

Baking tray

Baking rack (use the one in your

toaster oven!)

Directions

- Preheat oven to 425°.
- Combine first 5 ingredients in a medium bowl, stirring with a whisk
- Place milk in a shallow bowl.
- Dip zucchini slices in milk, and then dip in breadcrumb mixture until coated on both sides.
- Place coated slices on an ovenproof wire rack coated with cooking spray; place rack on a baking sheet to catch crumbs while baking.
- Bake at 425° for 30 minutes or until browned and crisp. Serve immediately.

For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Nutrition Facts

Serving Size: 3/4 cup Recipe makes 4 servings

Calories 61

Calories from Fat 28%

Amount Per Serving %DV
Total Fat 1.9g
Saturated Fat 1q 3%

Monounsaturated Fat .5q

Trans Fat 0g

 Cholesterol 5mg
 0%

 Sodium 231mg
 5%

 Total Carbohydrate 7.6g
 2%

 Dietary Fiber 1g
 3%

 Protein
 5%

 Vitamin A
 13%

 Vitamin C
 25%



The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



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