



Wickham Farms CSA

Zucchini/Squash Parmesan Crisps

Adapted from a recipe by Ellie Krieger on Foodnetwork.com

Ingredients

- cooking spray
- 2 medium zucchini or summer squash (approx. 1 pound total)
- 1 Tbsp. extra virgin olive oil
- 1/4 cup freshly grated parmesan or romano cheese (approx. 3/4 ounce)
- 1/4 cup plain or seasoned dry bread crumbs
- 1/8 tsp. salt
- freshly ground black pepper, to taste



Method

1. Preheat oven to 450 degrees Fahrenheit.
2. Coat a baking sheet with cooking spray.
3. Slice the zucchini into 1/4 inch thick rounds. In a medium bowl, toss the zucchini with the oil.
4. In a small bowl, combine the parmesan, bread crumbs, salt, and freshly ground pepper.
5. Dip each zucchini round into the parmesan mixture, coating the zucchini evenly on both sides and pressing the coating onto the zucchini to ensure it sticks. Place the zucchini in a single layer on the prepared baking sheet.
6. Bake the zucchini rounds until browned and crisp (approx. 25-30 minutes). Remove the zucchini with a spatula.

Serve immediately.