

Baked Zucchini Chips



Time: 2 hours and 20 minutes (20 minutes prep, 2 hours cooking)

Serves: 8

Ingredients: 4 large zucchini, evenly sliced $\frac{1}{8}$ " thick
2 tablespoons olive oil
Salt (to taste)
 $\frac{1}{2}$ teaspoon hot smoked paprika
 $\frac{1}{2}$ teaspoon cumin

Directions:

1. Slice the zucchini. (Using a [mandoline slicer](#) helps to keep the slices consistent).
2. Lay the zucchini slices on a paper towel in a single layer. Cover with more paper towels and set a baking sheet on top of the zucchini slices. Press down on the baking sheet, applying slight pressure, to help squeeze out some of the moisture.
3. Preheat the oven to 235 degrees F. Line several baking sheets with parchment paper. Brush the parchment paper lightly with olive oil.
4. Lay the zucchini slices in a single layer on the parchment paper. Fit as many on the sheet as possible. Then lightly brush the top of the zucchini with olive oil and sprinkle with salt, smoked paprika, and cumin.
5. Bake for 1 $\frac{1}{2}$ to 2 hours until crisp and golden. If any of the chips are still flimsy or damp, remove the crisp chips and return the flimsy, damp chips to the oven for a few minutes until they turn crisp also.
6. Allow the zucchini chips to cool on paper towels to absorb any extra oil. Store in an airtight container.