

*Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Recipe for Crispy Zucchini Chips**

This is a great use for lots of zucchini. You won't believe how much the slices shrink. Slow baked vegan and healthy, Crispy Zucchini Chips are golden brown and satisfyingly noisy.

Active time: 10 minutes

Total time: 3 hours

Preheat the oven to 175 degrees

Very thinly slice medium zucchini. These were sliced with a food processor fitted with the #10 slicing blade.

Line sheet pans with parchment paper. Lay out the slices so that they touch one another though don't overlap. Spray with olive oil. Sprinkle very lightly with coarse salt. (I use a grinder with Himalayan salt.)

Depending upon the thickness of the slices, Zucchini Chips will take from 1 hour for paper-thin slices, to almost 3 hours for #10 slices to turn golden brown and thoroughly crisp. Rotate the pans every hour for even baking.

