

Baked Breaded Zucchini Chips

Ingredients

- 1 (large) zucchini, cut into 1/8" - 1/4" slices
- 1/3 cup Panko Bread crumbs
- 1/4 cup finely grated reduced fat parmesan cheese,
- 1/4 teaspoon black pepper
- 1/2 teaspoon No Salt seasoning
- 1/8 teaspoon garlic powder
- 1/8 teaspoon cayenne pepper
- 3 tablespoons low-fat milk
- 1 egg
- 6 slices cooked and crumbled bacon
- 1 tablespoon dried chopped onions



Directions

1. Preheat oven to 425 degrees.
2. Combine in a small mixing bowl; bacon, breadcrumbs, parmesan cheese, black pepper, salt, garlic powder, and cayenne pepper, dried onions. Beat egg and milk together. Dip zucchini slices into egg wash and dredge into bread crumbs to coat both sides. **Note:** It may be necessary to press crumbs onto zucchini slices to ensure the crumbs stick.
3. Arrange zucchini on a non-stick baking rack lightly mist with a non-stick cooking spray. Place over a cookie sheet.
4. Bake 15 minutes, turn over and continue baking until golden, approximately 10-15 minutes (being careful not to burn). Allow to cool to room temperature before storing in an airtight container.
5. TIP: Zucchini Chips will continue to get crispier while cooling.

Dipping sauce

- 1/4 cup sour cream
- 1/4 cup miracle whip olive oil dressing
- 1 package hidden valley ranch dressing
- Chopped parsley for garnish

Whisk ingredients together