



BAKED PARMESAN ZUCCHINI CRISPS

Cooking spray

2 medium zucchini

1 Tbsp. **Meyer Lemon Infused Olive Oil**

¼ cup freshly grated Parmesan cheese

¼ cup plain dry bread crumbs

¼ tsp. salt

½ tsp. **Garlic Pepper with a Twist of Lime**

Preheat oven to 450°F. Coat a baking sheet with cooking spray.

Slice zucchini into ¼ inch rounds. In a medium bowl, toss zucchini with olive oil. In a small bowl combine Parmesan, bread crumbs, salt and **Garlic Pepper with a Twist of Lime**.

Dip each round in the Parmesan mixture coating it evenly on both sides, pressing the coating to stick. Place in a single layer on the prepared baking sheet.

Bake until browned and crisp, 25 to 40 minutes.

Serve warm with **Peach & Mango Habanero Salsa**.



- Meyer Lemon Infused Olive Oil
- Garlic Pepper with a Twist of Lime

- Peach & Mango Habanero Salsa