

MORTON & BASSETT SPICES®

Zucchini Chips



- 2 zucchinis
- 2 tablespoons olive oil
- ½ teaspoon Morton & Bassett Smoked Paprika
- ½ teaspoon Morton & Bassett Onion Powder
- ½ teaspoon Morton a& Bassett Dill Weed
- ½ teaspoon Morton & Bassett Garlic Powder, plus a second ½ teaspoon for dip
- ½ cup sour cream
- ⅓ cup breadcrumbs
- ⅓ cup Parmesan cheese

Preheat the oven to 350°F. Slice zucchini thinly with a knife or a mandoline. Place the sliced zucchini pieces in a bowl. In the bowl, add olive oil, M&B Smoked Paprika, M&B Onion Powder, and M&B Garlic Powder. Toss the zucchini chips and place in a single layer on a parchment lined baking sheet. *Tip:* tossing with your hands can incorporate the seasonings quick and easy. Sprinkle with Parmesan cheese and breadcrumbs. Ensure they're well coated and place in the oven and bake for 30-35 minutes. Flip slices halfway through. In a small bowl, combine sour cream, M&B Dill Weed, and M&B Garlic Powder to create a dip. Serve on a plate with the dip.

Servings: 4 | Time: 40 minutes



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