

## Keto Parmesan Zucchini Chips

### **Ingredients:**

1-2 zucchinis

About 1-2 cups of parmesan cheese (depends on how much cheese you'd like)

Salt and pepper to taste

A mandolin (or a knife to thinly slice)

### **Instructions:**

1. Preheat your oven to 375\*.
2. Then take your zucchinis and rinse/scrub them off in the sink. Dry them off, and then slice off both ends of the zucchini.
3. Take your mandolin and switch the blade to thin slices. After that begin to slice until you have a lot of slices.
4. Take out a baking sheet and lay out some parchment paper on top.
5. Then in rows, lay out the zucchini slices trying not to overlap any in the process.
6. Then sprinkles the parmesan cheese over all the slices.
7. Top with salt and pepper and put it in the oven for about 10-15 minutes (depends on how crispy they get).
8. Take them out and put the parchment and zucchini on a cutting board.
9. Then if needed, take a pizza cutter to separate all the chips. Let them cool and then enjoy!