

Oven Crisped Zucchini
From The Cook's Life
Serves 2-3

2-3 tablespoons olive oil, divided
½ cup flour, approximately
garlic powder
salt
2 medium zucchini, sliced vertically into long, thin slices
¼ cup grated Parmesan cheese, approximately

Preheat oven to 400 degrees. Lightly grease two baking sheets with olive oil and set aside.

Mix flour with a few shakes of garlic powder and salt. Dredge zucchini slices in the flour to lightly cover both sides. Don't make the coating too thick. Arrange coated zucchini in a single layer on baking sheets. Drizzle slices with additional olive oil.

Bake zucchini for 10 minutes. Remove sheets from oven and turn slices over. Drizzle with a little olive oil if slices seem dry. Return pans to oven for 5 minutes. Remove any browned, crispy slices to a plate and return pans to oven for less crispy slices to finish cooking. Watch carefully at this point, as the zucchini can get too brown in no time.

Serve hot, sprinkled with Parmesan cheese.