

Easy Baked Zucchini Chips

- 2 zucchini, well washed
- 2 teaspoons coconut oil ,divided
- Himalayan sea salt and pepper to taste

Directions

1. Slice the zucchini in a mandolin- about 1/8" thick.
2. Lay chips out on a paper towel, let sit 20 minutes.
3. Pat dry any excess moisture.
4. In a large bowl, lightly toss with 1 teaspoon coconut oil, Himalayan salt and pepper.
5. Prep a baking sheet with 1 teaspoon coconut oil.
- 6 . Bake at 230 for 2 1/2 hours, or until crisp.



Tip: Getting the slices as dry as possible before baking will make them crispier

Using a mandolin type slicer allows you to get nice equally thin slices and saves time

