**Parmesan Zucchini Crisps**

- Zucchini (however much you want)
- Grated Parmesan cheese
- Breadcrumbs (Italian seasoned whole wheat are really tasty)
- Extra virgin olive oil
- Sea salt (or kosher salt)
- Pepper to taste

1. Wash and cut zucchini into rounds. Put zucchini rounds in a bowl and coat with a thin layer of olive oil. In another bowl, mix an equal amount of breadcrumbs and Parmesan cheese, then stir well until mixed. Add in a dash of salt and pepper to taste. Coat each zucchini round, front and back, in breadcrumb mixture and place on a greased cookie sheet.
2. Bake at 450 for about 15 minutes or until golden brown. Serve warm!

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