

# Zucchini Chips

Courtesy of Cheyenne's Road Market



**2-3 Zucchini**

**Olive Oil**

**Papa Joe's Salt**

1. Fat Zucchini work best, as they shrink down in size!.
2. Preheat the oven to 275.
3. Lightly coat a baking sheet with olive oil (spray can oil works well too).
4. Slice the zucchini in thin slices (You can use a mandolin set to 1/8 inch slices-, makes tons of slices in no time).
5. Lay out the zucchini slices on your oiled cookie sheet. They may touch, but not overlap.
6. Spray a light covering of oil over top & sprinkle a little bit of **Papa Joe's Salt** over top. (Don't get carried away with the salt, chips will shrink in size but the amount of salt you add will not, plus you can always season more when they are done. If you do too much it will come out tasting very salty.)
7. Put on top rack in oven, bake for 20 minutes.
8. Flip each piece over & bake an additional 10-20 minutes or until the chips are turning golden brown and have lost their moisture. Then serve & enjoy!