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**Baked Zucchini Chips**

**4-6 SERVINGS (1 cups per serving)**

Nutrition Facts per Serving:

Calories: 35 Protein (g): 1

Fat (g): 0 Carbohydrate (g): 6

# Ingredients:

|  |  |
| --- | --- |
| 3 | Medium zucchini |
| 2 ½ tbsp. | Flour |
| ½ tsp. | Smoked paprika |
| ½ tsp. | Garlic powder |
|  | Salt, to taste |
|  | Cooking spray |
|  |  |

**Instructions:**

1. Preheat oven to 350°F. Coat baking sheet with cooking spray.
2. Cut zucchini into small circle chips about the width of a nickel or quarter.
3. Mix the paprika, garlic powder, flour and salt into a mixing bowl and toss the zucchini until it is covered in the mixture.
4. Lay the zucchini onto the baking sheet. Bake for 30-40 minutes, flipping the zucchini chips over about every ten minutes.
5. Enjoy fresh and crunchy out of the oven.