

## **Zucchini Chips**

**By Chef Jen**

### **Ingredients:**

- 2 medium zucchinis, sliced ¼ inch thick
- Salt and pepper to taste
- Canola oil

### **Preparation:**

1. Slice zucchini and sprinkle with salt. Let sit for 30 minutes. Pat zucchini dry.
2. Preheat oven to 425°F. Grease a foil lined baking sheet. Place zucchini chips evenly on sheet. Sprinkle with salt and pepper to taste and bake for ~20 minutes. Flip the chips and bake for 10-20 more minutes or until crisp but not burned. Let cool on tray. Option to serve with Roasted Red Pepper Dip, below.

## **Roasted Red Pepper Dip**

**By Chef Jen**

### **Ingredients:**

- 2/3 cup roasted red bell pepper
- 4 oz goat cheese
- 4 Tbsp non-fat plain Greek yogurt
- ¼ tsp salt

### **Preparation:**

1. Add all ingredients into food processor or blender. Pulse to chop then scrape down the bowl. Puree until well combined. Refrigerate until ready to use.