



## Crispy Zucchini Coins

Serves 4

### Ingredients:

1/2 cup Italian seasoned breadcrumbs 3 Tbsp. grated Parmesan cheese  
1/4 tsp. pepper 3 cups thinly sliced zucchini 2 egg whites, lightly beaten Cooking spray

### Directions:

1. Preheat oven to 450 degrees.
2. Combine the first 3 ingredients; stir well.
3. Dip the zucchini slices in egg whites; dredge in breadcrumb mixture.
4. Place zucchini in a single layer on a baking sheet coated with cooking spray.
5. Bake for 20 minutes. Turn zucchini over and bake an additional 15 minutes or until outside is crispy and browned.