## Zucchini Oven Chips

**Ingredients**

* 1/4 cup dry breadcrumbs
* 1/4 cup (1 ounce) grated fresh Parmesan cheese
* 1/4 teaspoon seasoned salt
* 1/4 teaspoon garlic powder
* 1/8 teaspoon freshly ground black pepper
* 2 tablespoons fat-free milk
* 2 1/2 cups (1/4-inch-thick) slices zucchini (about 2 small)
* Cooking spray

**Preparation**

Preheat oven to 425°.

Combine first 5 ingredients in a medium bowl, stirring with a whisk. Place milk in a shallow bowl. Dip zucchini slices in milk, and dredge in breadcrumb mixture. Place coated slices on an ovenproof wire rack coated with cooking spray; place rack on a baking sheet. Bake at 425° for 30 minutes or until browned and crisp. Serve immediately.