Baked Zucchini Chips

4 zucchini, thinly sliced into 1/8-inch rounds

2 T. olive oil

salt

optional seasonings: smoked paprika, cumin, garlic powder, pepper

Preheat oven to 250F. Slice zucchini using knife or mandolin. Layout on paper towels. Top with more towels and press to squeeze out as much moisture as possible.

Line baking sheets with parchment paper. Lightly grease with cooking spray. Layout zucchini slices on parchment tightly but not overlapping. Lightly brush oil over slices. Sprinkle with salt (and other seasoning you choose to use).

Bake for 1-1/2 to 2 hours until crisp and golden. Remove those chips that are crisp. Those that may still be soggy or not quite done, leave in for a little longer until crispy. Remove and let cool before serving.

In the event there are leftovers (no!), store in air-tight container.