

Squash Chips

INGREDIENTS:

- Olive Oil
- 5 medium Yellow Crookneck Squash (or other summer squash), sliced crosswise into 1/8-inch-thick slices
- 1 teaspoon kosher salt
- 1 teaspoon fresh oregano

PREPARATION:

Preheat oven to 200 degrees F. Coat 1-2 large baking sheets with cooking spray. Place squash in a single layer on baking sheet(s). Spray cooking spray to cover squash. Sprinkle salt and oregano on top. Roast for 1 hour and then rotate trays (if more than 1 used). Roast about 30-60 minutes more or until chips are crisp.

<http://www.healthy-recipes-for-kids.com/yellow-crookneck-squash-recipes.html>

NOTES FROM THE COOK:

Snacks