

## Panko Parmesan Zucchini Chips

**Yield:** 2 servings

**Prep Time:** 15 minutes

**Cook Time:** 14 minutes

**Equipment:** cutting board, sheet pan, air fry basket, paper towels 3 kitchen bowls, whisk, spray olive oil

Ingredients:

1 zucchini (250-300 g)

½ cup (72 g) All purpose flour

½ tsp garlic powder

½ tsp sea salt

½ cup (15 g) cup panko

¼ cup (12g) finely grated parmesan

1 tsp coarse black pepper

1 egg, room temp

For Lemony Dipping Sauce:

⅓ cup greek yogurt

1 teaspoon lemon juice

½ teaspoon lemon zest

2 tablespoons white wine (pinot blanc or chardonnay)

Salt to taste

1. Slice off the ends of the zucchini, then proceed to slice the zucchini into circles a little less than ¼" thick. Lay several paper towels on top of your sheet pan then lay the zucchini rounds in a single layer on the towels. Sprinkle a bit of salt over each piece, then lay another double layer of paper towels on top of the slices. Wait for 5 minutes to let zucchini release moisture.
2. While waiting for zucchini to release moisture, generously spray the air fry basket with olive oil and set aside. Then, prepare the flour, egg and panko bowls for the zucchini:  
Bowl 1: add flour, garlic powder and salt and whisk to combine  
Bowl 2: add the egg and whisk until loose and frothy  
Bowl 3: add panko, parmesan and black pepper and mix so fully incorporated
3. Turn knob on your KitchenAid® Air Fry Countertop Oven + air fry, set the temperature to 435°F / 224°C, and set the timer to 16 minutes.
4. While the oven preheats, prepare the zucchini. Uncover the zucchini and pat all dry