

## ZUCCHINI CHIPS WITH CAESAR & YOGURT DIP

- 1 large Zucchini, cut into 1/8" - 1/4" slices
- 1 cup Milk
- 1 Egg, beaten
- 1/3 cup Breadcrumbs
- 1/4 cup Parmesan cheese, finely grated
- 1/2 tsp Garlic powder
- 1/4 tsp Black pepper & salt to taste
- 1/2 cup Ken's Caesar Dressing
- 1 cup Greek style yogurt

1. Preheat oven to 425°F. In a small mixing bowl, combine the breadcrumbs, Parmesan cheese, black pepper, salt and garlic powder, and set aside.
2. In another bowl, combine milk and eggs. Dip zucchini slices into milk/egg mixture and dredge into breadcrumbs, coating both sides.
3. Note: It may be necessary to press crumbs onto zucchini slices to ensure the crumbs stick.
4. Arrange zucchini on a nonstick cookie sheet and lightly mist with a nonstick cooking spray. Bake 15 minutes, turn over and continue baking until golden, about 10-15 minutes (being careful not to burn the zucchini).
5. Combine Ken's Caesar Dressing and Marinade and the Greek-style yogurt and serve with the zucchini chips.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Greek style yogurt](#), [1 cup Milk](#), [1 Egg, beaten](#), [1 large Zucchini, cut into 1/8" – 1/4" slices](#), [1/2 cup Ken's Caesar Dressing](#), [1/2 tsp Garlic powder](#), [1/3 cup Breadcrumbs](#), [1/4 cup Parmesan cheese, finely grated](#), [1/4 tsp Black pepper & salt to taste](#)

#### Course

[Sides](#), [Starters](#)

**Cuisine**

[American](#)

**Category**

[Dips](#), [Vegetables](#), [Vegetarian](#)