

ROLD GOLD® Air-Fryer Zucchini Chips

Ingredients

- 3 cups ROLD GOLD® Thins Pretzels
- 1/3 cup grated Parmesan cheese
- 1/2 cup all-purpose flour
- 1 tsp Italian seasoning
- 1 tsp salt
- 2 eggs
- 2 medium zucchini, sliced into 1/4-inch rounds
- 2 tbsp olive oil
- 1 tbsp chopped fresh parsley
- 1/2 cup ranch dressing, for serving

How to make it

1. In food processor, pulse ROLD GOLD® THINS Original until finely crushed. Transfer to shallow dish. Stir in Parmesan.
2. In another shallow dish, whisk together flour, Italian seasoning and salt.
3. In a third shallow dish, beat together eggs.
4. Dredge zucchini slices in flour mixture, dip in eggs and then coat in pretzel crumb mixture.
5. Preheat air fryer to 400°F according to manufacturer's instructions.
6. In 2 batches, arrange breaded zucchini chips in air-fryer basket.
7. Drizzle with 1 tbsp oil. Air-fry, flipping halfway through, for 5 to 7 minutes, or until golden brown.
8. Garnish zucchini chips with parsley and serve with ranch dressing for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

Made with



ROLD GOLD® Thins