

Yellow Crock Neck Squash Chips

Your kids will eat squash if you make it similar to something else they like – I promise!

Ingredients:

Cooking Spray (Olive Oil kind is best)

**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

Steps:

Preheat oven to 200°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 to 60 minutes more or until chips are crisp.

Notes: Store in a zip-lock bag for up to 3 days. Reheat on a baking sheet at 250 degrees for about 10 minutes.

Serves 4