

## Low-Carb Spicy Zucchini Chips

### Description

*These chips are crunchy and delicious.*

**Prep time:** Fifteen minutes

**Total time:** Ninety minutes

**Servings:** 4

### Ingredients

2 zucchini or 4 baby zucchinis (14.1 oz)

Juice of 1 lime

1 tablespoon of fresh lime zest

1 tablespoon of coconut oil or olive oil

1/2-1 teaspoon of chili powder

1/2 teaspoons of salt

### Instructions

1. First, preheat the oven to about 230 degrees F, then prepare the lime juice and zest.
2. Combine the chili pepper, lime juice, and lime zest in a small bowl. Then cut the zucchini into thin slices using a mandolin or knife. Place the zucchini slices in the spices.
3. Transfer the zucchini slices to a baking tray lined with baking paper. Then add in some salt and spray the mixture with cooking oil.
4. Transfer to the oven and cook until crispy and golden, about sixty minutes. Serve.