

Salt And Vinegar Zucchini Chips



Not everything at a cookout needs to be unhealthy. These Salt and Vinegar Zucchini Chips are a simple but delicious treat that all ages will gobble up.

Your Key Ingredient:

[NESCO Food Dehydrator](#)

Grocery Ingredients:

3 medium zucchini
2 Tbsp extra virgin olive oil
2 Tbsp white balsamic vinegar
Coarse sea salt for sprinkling

Instructions:

1. Whisk olive oil and vinegar in a large bowl.
2. Slice zucchini 1/8" thick with a food slicer.
3. Add zucchini to bowl and toss until evenly coated.
4. Lay zucchini slices in a single layer on dehydrator trays and sprinkle with sea salt.
5. Dehydrate zucchini slices for 6-12 hours at 140° or until they reach chip-like consistency.