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Crispy Parmesan Chips

Prep Time: 15 mins

Cook Time: 8 mins

Total Time: 23 mins

Ingredients

- ❖ 30 wonton wrappers
- ❖ 2 tablespoon oil, olive
- ❖ 1 clove(s) garlic, minced
- ❖ 1/2 teaspoon basil, dried
- ❖ 1/4 cup(s) cheese, Parmesan, grated

Preparation

1. Preheat oven to 350°F. Using a sharp knife, cut wonton wrappers diagonally in half to form 60 triangles. Coat a baking sheet with nonstick cooking spray. Arrange one-third of the triangles in a single layer on prepared baking sheet.
2. In a small bowl, stir together oil, garlic, and basil. Lightly brush the wonton triangles on baking sheet with some of the oil mixture; sprinkle with some of the Parmesan or Romano cheese.
3. Bake about 8 minutes or until golden. Cool completely on a wire rack. Repeat with the remaining wonton triangles, oil mixture, and Parmesan or Romano cheese.

