

## **Spicy Baked Zucchini Sticks**

PREP TIME TOTAL TIME 10 min 25 min

**PROTEIN** 

3g

## **Nutrition Information Per Serving**

Makes 4 servings

**FAT** 

8g

Ingredients
5 small zucchini
½ tsp turmeric
½ tsp cumin
½ tsp paprika
1 small cayenne pepper
2 Tbsp olive oil

CARBS

8g

**CALORIES** 

104

## **Instructions**

- 1. Preheat oven to 350 degrees. Line a baking (cookie) sheet with parchment paper. Set aside.
- 2. Cut the zucchini in half down the center. Cut again into 4-6 wedges to create sticks.
- 3. Toss the zucchini wedges with the oil and spices until evenly coated. Place on a single layer on the prepared baking sheet.
- 4. Bake for about 15 minutes or until golden and crispy.

Pro Tip:

For extra flavor, grate some parmesan over the sticks before putting them in the oven.