



## Recipe Details

Recipe Name - Zucchini Bacon

Recipe Steps -

### Ingredients

- 2 green zucchini
- 3 Tbsp low sodium tamari
- 2 Tbsp nutritional yeast
- 1 Tbsp date syrup
- 1 1/2 tsp white miso
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp spicy brown mustard

### Instructions

1. Cut zucchini long ways with a cheese slicer or mandolin (thickness of bacon)
2. In a bowl, mix all remaining ingredients together, and incorporate well
3. Lay cut zucchini on a parchment-lined cookie sheet. Brush each piece with the mixture, flip, and repeat
4. Bake at 350 degrees in a convection oven or 375 degrees if using a regular oven
5. Bake for 7 minutes, flip, bake 5 minutes, flip, and bake 4 minutes longer (watch them closely as ovens vary). Allow to cool for 5; they should become crisper as they cool.
6. Serve on lettuce wraps or bread of your choice as a BLT, or use the bacon any way you like.
7. Enjoy!

