



with Lindsay Moore Rosemary Parmesan Crisps

Shopping List

- 1 cup Parmesan, Grated
- 1 Tbsp Garlic Powder
- Freshly Ground Black Pepper
- 2 tsp Freshly Chopped Rosemary

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Cooking Instructions

- 1) Preheat oven to 375°.
- 2) Line baking sheet with parchment paper.
- 3) Spoon heaping tablespoons of cheese mixture onto sheet, arranging the mounds so that they are about 2 inches apart.
- **4)** Using your fingers, thin each cheese mound.
- **5)** Bake for 4-5 minutes, or until bubbling and outer edges crisp, almost golden.
- 6) Allow to cool.
- **7)** Enjoy