

OVEN-BAKED POTATO CHIPS

FEEDS: 4-6. SEASON: ALL.

This is a great base recipe for exploring different kinds of textures and tastes, with the many different potato varieties available, throughout the year.

INGREDIENTS

- ☐ 1kg potatoes or sweet potatoes
- ☐ 2 tbsp olive oil



SOME OPTIONAL FLAVOURINGS

1 TBSP CHOPPED HERBS (TRY THYME, OREGANO, ROSEMARY)

1 TSP GROUND SPICES (SUCH AS CHILLI, CUMIN, PAPRIKA, SUMAC)

EQUIPMENT

- ☐ measuring spoon
- ☐ chopping board
- ☐ cook's knife
- ☐ large bowl
- ☐ baking tray
- ☐ baking paper

WHAT TO DO

1. Preheat the oven to 200°C.
2. Scrub the potatoes clean and leave their skins on. Potatoes keep their shape better if kept in their skins.
3. Cut the potatoes into chips.
4. Put the chips into the large bowl and add the olive oil with your flavourings, if using.
5. Toss so that the chunks are lightly coated in the oil.
6. Tip the potatoes onto a lined baking tray and spread them out so they are in one layer, not on top of each other, and not touching if possible (not touching means they will crisp all over).
7. Roast for 30 minutes until the chips are crisp and golden.
8. Season to taste (optional).

