



# Sweet Potato Chips



## Ingredients

1	Sweet potato
1 tsp	Olive oil
Pinch	Salt & Pepper

## Supplies & Equipment

- Knife
- Cutting board
- Small mixing bowl
- Mixing spoon
- Measuring spoons
- Baking sheet
- Oven mitts

## Directions

1. Preheat the oven to 300°F.
2. Slice the sweet potato into thin coins. Try to keep the thickness of all coins the same so the chips bake evenly. The thinner the potato coins, the crispier they will get!
3. Place sliced coins in a small mixing bowl along with oil, salt, and pepper. Mix to evenly coat all sides of coins.
4. Arrange coins on a baking sheet so that none are overlapping.
5. Bake for 15 minutes, then rotate the baking sheet in the oven and bake another 5-10 minutes, or until the chips begin to brown and crisp.
6. Allow the chips to cool for 10-15 minutes. Chips will crisp up as they cool. Enjoy!

\*Recipe from Wholefully.com