



BAKED SWEET POTATO CHIPS

• Serves: 4 • Cook Time: 1hr 35mins • Prep Time: 5 mins



Ingredients:

- 2 large sweet potatoes
- 1-2 Tsp cinnamon
- Salt
- Olive oil

Directions

- Preheat the oven to 250 degrees F. Scrub the potatoes under running water until clean. Using a mandoline or a knife, slice the potatoes lengthwise into thin slices, about 1/8-inch thick. In a large bowl, toss with 2 tablespoons of olive oil and sprinkle with cinnamon and salt.
- Lay out on parchment lined sheet trays and cook for 1 - 1 1/2 hours, flipping half way through the cooking process. Remove from the oven once crisp and slightly golden brown. Season with additional salt if desired.