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Oven Baked Chips

Ingredients

2 potatoes thinly sliced
1fl oz. olive oil
3 tsp. rosemary or thyme
Salt and pepper to taste

Preparation

1. Preheat the oven to 220°C
2. Cover the base of an oven proof dish with tin foil. Arrange the sliced potatoes so that they are not on top of each other
3. Sprinkle the potatoes with the olive oil. Then sprinkle the herbs and salt and pepper on top of that
4. Bake in the oven for 15-20 minutes until the potatoes begin to crisp

Cooks Note

This is a simple way to make any veggies and they always taste good. Just be sure to watch the oven so that your veggies brown, not burn.