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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.
