

Oven Baked Sweet Potato Chips

Ingredients

1 Sweet Potato, medium to large
Olive Oil Spray
Black Pepper
Garlic Powder

Don't be afraid to mix it up a little and experiment with other seasonings or spices that make you happy!

Instructions

1. Pre-heat oven to 250 degrees.
2. Spray a baking sheet (or two) with olive oil spray.
3. Slice sweet potato into thin, even slices. I used a mandoline slicer.
4. Place sweet potato slices on a baking sheet in a single layer.
5. Coat sweet potato slices with olive oil spray.
6. Sprinkle with black pepper and garlic powder...how much you use depends on what YOU like!
7. Bake for 30-40 minutes, or until chips are crispy and lightly browned. Cooking times may vary with different baking sheets and/or ovens. Keep an eye on your chips the first time you make these to find what works best for you.
8. Allow to cool completely.
9. Store in an airtight container in the fridge until ready to serve.



Enjoy your Oven Baked Sweet Potato Chips à la carte or serve them up with your favorite dip!



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