

# Sweet Potato Chips

Makes 8 Servings

## Ingredients

- 3 medium sweet potatoes
- 3 Tbsp melted coconut oil or olive oil
- ½ tsp salt



## Directions

1. Preheat the oven to 375°F.
2. Peel the sweet potatoes and slice thinly, using either a mandolin or sharp knife (use the thinness slicer blade on your mandolin).
3. In a large bowl, toss sweet potato slices with coconut oil or olive oil.
4. Place the chips in a single layer on a rimmed baking sheet covered with parchment paper. Sprinkle with salt.
5. Bake in the oven for 10 minutes, then flip the chips over and bake for another 10 minutes.
6. For the last ten minutes, watch the chips closely and pull off any chips that start to brown, until all of the chips are cooked.

## Chef's Notes About the Chips:

- It can be tricky to get these chips crisp without burning them. If you find your chips burning, you can lower the oven temperature to 350° and cook them a little longer.
- Refreshing Day-Old Chips
  - These chips can become limp after a few hours or overnight, so if you have leftovers, place them in a freezer-strength zip top bag and “refresh” them, if needed, the next time you eat them.
  - To refresh, place the chips on a baking sheet and put them into a preheated 325°F oven for about 5 – 8 minutes. This takes the moisture out and crisps them up beautifully. Watch them closely so they won't burn. They will become a little darker than before but they are still delicious!