



Beetroot Crisps

Servings: 1

Prep Time: 5min

Cook Time: 15min

Ingredients

- 5-6 beetroots (about 200g), peeled
- 1 tsp olive oil
- 1/4 tsp salt
- 1 tsp dried sweet basil

Directions

1. Preheat your oven to 180°C and line a baking tray with baking paper.
2. Use a vegetable peeler to slice the beetroot into thin rounds.
3. Pop the beetroot slices into a bowl. Add the olive oil, salt and basil and toss well so that the beetroot is nicely coated. Arrange the beetroot slices on the baking tray in a single layer. They must not overlap so bake them in two batches if necessary.
4. Bake the beetroot for 20-30 minutes or until lighter in colour and crispy. Allow to cool slightly then serve.
5. NB. Cooking time will vary depending on the size and thickness of your slices so keep an eye on them! When checking them you can always remove the ones that are done and put the rest back for a few more minutes.