



Homemade Veggie Crisps

Servings: 4

Prep Time: 10min

Cook Time: 20min

Ingredients

- 1 butternut
- 2 – 3 sweet potatoes
- 6 – 8 carrots
- 4 Tbs Maldon coarse salt
- olive oil
- black pepper

Directions

1. Wash and scrub the root veg very well under warm water with a clean nail brush or pot scourer.
2. Use the slicer attachment in a food processor and finely slice all the veg into equal-sized chips. If you don't have a food processor, use a sharp knife to cut the chips making sure to keep them as even in size as possible.
3. Get two to three baking sheets ready, and cover them with clean and dry tea towels. Spread the veggie chips on top of the tea towels so that they are evenly spread out and not bunched up on top of each other.
4. Next, sprinkle the chips generously with the Maldon salt (Maldon salt is thinner and better offers quality slithers of salt that melt away with the moisture in the veg. Whereas normal coarse salt stays in big chunks and can make your chips overly salty with the occasional crunch of a big salt grain.)
5. Leave the veg like this for about an hour to draw out as much of the moisture as possible before baking them. This will determine how crunchy your chips turn out. So the longer you leave them the better.
6. Preheat oven to 180°C. Using kitchen paper, blot off as much moisture as possible then give them a good toss in the tea towel to remove any excess salt.
7. In a large mixing bowl, add in the veggie chips, a good drizzle of olive oil, black pepper and mix and toss until well coated.

8. Remove the tea towels from the baking sheets, and sprinkle over the veggie crisps, spreading them out so that they aren't over-lapping each other. You may have to do this in batches if you don't have enough baking sheets.
9. Slide the baking sheets into the preheated oven and bake for 20-30 minutes, or until the chips start to go crispy, browned and golden.
10. Remove from the oven and let them cool slightly before removing them onto clean kitchen paper to dry and crisp up.
11. Serve once cool or store in an airtight container.