

Homemade Sweet Potato Crisps



TIME TO
PREPARE

10
minutes



COOK
TIME

2 hours



SERVING

4 Serves



PREPARED BY

<https://www.swsas.org.au/>

Ingredients

- 2 x orange sweet potatoes
- FOR: Savory**
- 4 tbsp organic extra virgin olive oil
 - 2 tbsp dill (dried)
 - 1 tsp garlic powder
 - 1 tsp onion powder
 - 1 tsp salt (rock salt)
- FOR: Sweet kumara chips**
- 1 tbsp coconut oil
 - 2 tbsp dill (dried)
 - 1 tbsp cinnamon sugar
 - 1 tbsp maple syrup
 - ½ tsp salt (rock salt)

Method

01. Cut into thin slices (disks) or into French fry shapes as shown in picture. Then place in a large mixing bowl.
02. Add your choice of flavourings, for either the savory or sweet potato chips. Toss together, massaging all the ingredients thoroughly into the sweet potato.
03. Place the sweet potato slices on baking trays lined with non-stick sheets and leave in the oven on its lowest setting, with the door slightly ajar, for 2 hours.
04. Store in an airtight container in the fridge for up to 1 week.
05. Serve Sweet Potato Chips with one of the delicious dips in the 'CREATE' section on the SWSAS website.
06. ENJOY!

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