



Roasted Potato Chips

Use Russet or Idaho Potatoes. I know a lot of people make these in an air fryer, but I usually have the oven going anyway, so that's how I make them.

1. Slice super thin. If you don't have a mandoline, use a very sharp knife & work carefully to get slices as thin as possible.
2. Toss with a little extra virgin olive oil + kosher salt + freshly ground pepper.
3. Lay in a single layer on a parchment covered baking sheet.
4. Roast at 450 degrees for 7 to 12 minutes until golden brown. Check frequently & turn over once. They will crisp up minutes after you remove from the oven.

