

SWEET POTATO CHIPS

Prep: 30 mins

Dehydrate: 5 hrs

Ingredients:

1 large Sweet Potato

2 tbsp Olive Oil

1 tbsp Lemon Juice

1 tsp dried Rosemary flakes

1/2 tsp Sea Salt

1/2 tsp Paprika

Directions:

Wash and dry sweet potato

Thinly slice sweet potato

In a bowl coat sweet potato slices with lemon juice and olive oil then add rosemary flakes, sea salt, and paprika

Place sweet potato slices in a single layer on

Excalibur dehydrator tray

Dry at 51.6 degrees C for 7 to 11 hours or until sweet potato chips become crisp

Let chips cool to room temperature and store in an airtight container

Recipe sourced from Excalibur Dehydrators USA



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