

Microwave Homemade Sweet Potato Chips



Greater Cleveland
Food Bank

Directions

1. Cut a piece of parchment paper to fit the tray of your microwave.
2. Slice sweet potato as thinly as possible. Toss slices into a bowl with olive oil and sprinkle on a dash of salt and pepper.
3. Place coated slices evenly on tray and cook on high for about 4 minutes or until just brown.
4. Remove from microwave and let cool for several minutes before eating.

Add chipotle chili powder or garlic powder for a fun twist! For a sweet variation, try a pinch of brown sugar & cinnamon!

Ingredients

- 1 medium sweet potato
- 1 tsp. olive oil
- Salt & pepper, to taste.



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