

ROASTED BEET CHIPS

Roasted Beet Chips are easy to make and they're a fun, healthy snack. I love them with just a pinch of salt, but you could get creative with chili powder, garlic, or fresh herbs too.

Ingredients.

2 large red beets, peeled and trimmed
2 large golden beets, peeled and trimmed
extra virgin olive oil
kosher salt

Directions.

Place your oven racks in the top and bottom thirds of the oven to allow for even heat distribution. Preheat the oven to 350° F. Slice the beets as thinly as possible with a sharp knife or mandolin. Toss the beets with a few tablespoons of olive oil and lay them in single layers on baking sheets. Sprinkle the beets with a pinch of salt.

Roast for about 25-40 minutes, removing the slices as they become crisp. The cooking time will vary depending on the size/thickness of the chips. Sliced by hand they take between 25-40 minutes. If sliced with a mandolin they'll be finished at a more consistent time. Start checking them around 25 minutes and remove them when they've shrunk and crisped up! Transfer finished chips to a cooling rack and let them rest for about 10 minutes.

Enjoy.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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