

Veggie Chips

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Servings: 4



Ingredients:

- 1 large zucchini, sliced into 1/8-inch rounds
 - 1 large squash, sliced into 1/8-inch rounds
 - 1 large carrot, peeled and sliced into 1/8-inch rounds
 - 2 large sweet potatoes, peeled and sliced into 1/8-inch rounds
 - 2 tablespoons Carlini Pure Olive Oil
 - 1 teaspoon Stonemill Sea Salt, ground to taste
 - 1 teaspoon Stonemill Ground Black Pepper, to taste
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Directions:

1. Preheat oven to 350°. Place parchment paper on a baking sheet and layer sliced vegetables on sheet, making sure not to overlap
2. Brush vegetables with olive oil and sprinkle with salt and pepper. Bake for 15 minutes, then flip chips and bake for 15 minutes or until crisp and browned. Let cool, then store in an airtight container for up to 3 days.

TIP: Serve with your favorite dip or greek yogurt.



Recipe Courtesy of:
ALDI Test Kitchen