

Baked Sweet Potato Chips

One of the most irresistible snacks during a Superbowl has to be potato chips. They're highly addictive but not so great for you. These Sweet Potato Chips might take a little bit more work than simply opening a bag, but they are definitely worth the effort, with a lot less guilt.

Prep time: 10 minutes

Cook time: 20 minutes

4 medium sweet potatoes, peeled
2 TBSP coconut oil, melted
Sea salt and black pepper, to taste

- 1) Pre-heat oven to 350° F. Line 2 baking sheets with parchment paper. Set aside.
- 2) With a mandolin, thinly slice the sweet potato into rounds. You want them as thin as possible.
- 3) In a large bowl, combine the potato slices with the coconut oil and a sprinkle of salt and pepper. Toss to evenly coat all of the pieces.
- 4) Place potatoes in an even layer on the baking sheets, making sure slices aren't stacked on top of one another. Bake 20 minutes, flipping slices over, and rotating trays part way through. If they aren't quite crisp enough, cook an additional 5 minutes, keeping an eye out so they don't burn. Let cool and serve.