

# **Crispy Beet Chips**

## **Prep time:**

5 minutes

## **Cooking time:**

25-30 minutes

## **Yields:**

2-4 servings

## **Ingredients:**

- 2 pounds large beets, peeled
- 2 tablespoons olive oil
- Salt and pepper to taste

## **Directions:**

1. Preheat oven to 350°. Line several baking sheets with parchment paper.
2. Using a mandoline, thinly slice beets to a thickness of 1/16". In a large bowl, toss beet slices with oil to coat evenly.
3. On prepared baking sheets, in a single layer, arrange as many slices as will fit without crowding. Bake until crisp, 25-30 minutes, rotating pans once halfway through baking. Cool chips and blot with paper towels to remove any excess oil. Repeat, using a cool prepared baking sheet for each batch, until all beet slices are baked.
4. Sprinkle with salt and pepper to taste.