

# Sweet Potato Chips

We've all had potato chips – well how about a sweet potato chip? A perfect side dish to the [Turkey & Cheese pinwheels](#) – and really simple to make!

## Sweet Potato Chips



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### What you need:

- 1 large, long sweet potatoes
- Mandolin slicer ([here is a YouTube video on how to use the slicer](#))

- Salt
- Cooking spray

### **How to Do it:**

Using the mandolin slicer, slice the sweet potato into paper thin slices.



Spray a baking sheet with cooking spray and lay the potato slices on in a single layer. Spray the top of the potatoes and sprinkle lightly with salt.

Bake at 200 degrees for about 10-15 minutes, or until starting to get crisp. Turn the chips and bake until crisp and brown, about 10 to 15 minutes more.

Allow to cool and serve.



These chips are a perfect accompaniment to the [Turkey & Cheese Pinwheels!](#)



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