

Under 1 hour

Serves 4-6

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Ingredients:


Beetroot chips:

- 6-8 unskinned beetroots (we used purple, candy stripe and golden beetroot varieties), sliced
- Glug olive oil
- Pinch salt

Sweet potato chips:

- 6-8 small-medium sweet potato offcuts, thinly sliced
- Sweet potato skins (if peeled)
- About 2-3 cups (500-750ml) vegetable oil, for deep frying
- Salt
- Fresh thyme

Method:



Enjoy these chips with your favourite salads, soups, sandwiches or dips.

1. Preheat oven to 150°C.
2. Toss beetroot with olive oil and salt until well coated. (Toss in separate bowls if using more than one variety).
3. Spread out on a lined baking tray.
4. Bake for 30-45 minutes or until crispy.
5. For sweet potato chips, heat oil in a medium-sized pot to 180°C.

6. Fry skins and sliced offcuts until golden.
7. Drain on kitchen paper and season with salt and a sprinkle with thyme.
8. Store in an airtight container once completely cool.