



Spicy Sweet Potato Chips

Recipe courtesy Bobby Deen



Total Time: 20 min

Prep: 10 min | **Inactive Prep: --** | **Cook: 10 min**

Level: Easy

Yield: 4 servings

INGREDIENTS

1 to 2 sweet potatoes, washed and dried (1 large or 2 small)

1/2 teaspoon salt

2 tablespoons extra-virgin olive oil

1/2 teaspoon freshly ground black pepper

1 teaspoon cayenne pepper

DIRECTIONS

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Preheat the oven to 450 degrees F. Line 2 large baking sheets with parchment paper.

Cut the potatoes in 1/4-inch-thick slices. In a large bowl, add the oil and seasonings. Add the sliced potatoes and toss to coat. Place in a single layer on the prepared baking sheets. Bake until lightly browned and crisp, about 10 minutes.

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