



Rosemary Chips

INGREDIENTS

- 1 1/2 pounds thinly sliced russet potatoes
- 2 teaspoons rosemary
- 1 garlic clove
- Olive Oil
- Salt
- Pinch of cayenne

INSTRUCTIONS

- Toss 1 1/2 pounds thinly sliced russet potatoes with 2 teaspoons chopped rosemary, 1 grated garlic clove, 3 tablespoons olive oil, 3/4 teaspoon salt and a pinch of cayenne.
- Spread on a baking sheet; roast in a 500 degrees F oven until golden, about 20 minutes.
- Flip the potatoes and cook until golden and crisp, 8 more minutes. Season with salt.



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