

Baked Sweet Potato Chips

Ingredients

- 2 large sweet potatoes
- 2 tbsp melted coconut oil
- 2 tsp dried rosemary
- 1 tsp sea salt

Instructions

- 1 Preheat oven to 375 degrees F. Peel sweet potatoes and slice thinly, using either a mandolin or sharp knife. In a large bowl, toss sweet potatoes with coconut oil, rosemary, and salt.
- 2 Place sweet potato chips in a single layer on a rimmed baking sheet covered with parchment paper. Bake in the oven for 10 minutes, then flip the chips over and bake for another 10 minutes. For the last ten minutes, watch the chips closely and pull off any chips that start to brown, until all of the chips are cooked.

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