Crispy Turnip Chips

4-6 servings

INGREDIENTS

• 2 large turnips
• 2 Tbsp oil
• 1 tsp salt

Optional:
• 1/4 tsp cumin powder
• 1/4 tsp cayenne pepper
• 1 tsp garlic powder

DIRECTIONS

• Heat oven to 400°F.
• Line a sheet pan with parchment paper, wax paper, or foil or spray generously with cooking spray.
• Wash and slice turnips as thinly as you can.
• In a large bowl, toss turnips with oil and spices.
• Lay turnip chips flat on parchment paper in a single layer.
• Bake for 15 minutes, flip turnip chips over and bake for an additional 5-10 minutes until brown and crispy.

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer. In Vermont, SNAP is called 3SquaresVT. It can help low income people buy foods for a better diet. We can help you apply. Contact the Vermont Foodbank at 855-855-6181 or text VFBSNAP to 85511.