



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.



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