



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BAKED SWEET POTATO CHIPS

4 sweet potatoes

½ teaspoon salt

1 tablespoon olive oil

1/8 teaspoon seasoned salt

1 ½ teaspoon chili powder

Mandoline slicer for cutting potatoes

1. Preheat oven to 425 degrees F.
2. Cut sweet potatoes on the mandoline slicer into thin slices. (1/4 inch thick or thinner)
3. Combine olive oil, chili powder, salt and seasoned salt in a bowl.
4. Add sweet potatoes; toss gently to coat.
5. Cover a lightly oiled nonstick baking sheet with a single layer of potatoes. Roast, turning once, until golden and tender (about 10 minutes on each side).
6. After roasting, broil on each side (high for just a couple of minutes). Watch them closely to make sure they do not burn.

Makes 4 servings.

[www.thecookierookie.com/sweet-potato-chips/](http://www.thecookierookie.com/sweet-potato-chips/)