

Sweet Potato Chips

4-5 small organic sweet potatoes (1/8 inch thick)
2-3 tablespoons E.V.O.O (extra virgin olive oil)
1 teaspoon cinnamon
1/4 teaspoon cayenne pepper or paprika
1 teaspoon fine sea salt

Preheat oven to 400°F.

Combine all seasonings with olive oil in a large bowl.

Add sliced sweet potatoes. Toss to coat the potatoes well.

Line sweet potato slices in a single layer on ungreased baking sheet or use parchment paper.

Bake for 10-12 minutes, then turn all sweet potato slices over and continue baking until golden brown, about 10 more minutes. (Especially if you've cut them thin, watch carefully to make sure potatoes don't burn)