

Sea Salt & Rosemary Crisps

Type: Snack/Side

Serves:30

Recipe source: Taste.com.au

Fresh from the garden: potatoes, rosemary, sweet potato

EQUIPMENT: Baking trays Bowls Knives Tongs Platter	EQUIPMENT: 2 large sweet potatoes/potatoes, peeled, cut into 1cm-thick batons 2 teaspoons olive oil 1 teaspoon sea salt flakes 2 tablespoons rosemary, coarsely chopped
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What to do:

1. Preheat oven to 220C.
2. Line baking trays with baking paper.
3. Combine the sweet potato, oil, salt and rosemary in a large bowl.
4. Season with pepper and toss to combine.
5. Scatter over the baking trays in a single layer.
6. Roast, turning occasionally and swapping the trays halfway through cooking, for 20 mins or until golden brown and tender.
7. Serve.