### Baked Sweet Potato Chips

**Yields 4 servings**  
Prep Time: 10 minutes  |  Cook Time: 20 minutes  |  Total Time: 30 Minutes

- Mandoline Slicer for sweet potatoes  
- 4 sweet potatoes  
- 1 tablespoon olive oil  
- 1 ½ teaspoons chili powder  
- ½ teaspoon salt  
- ⅛ teaspoon seasoned salt to taste

1. Preheat oven to 425°. Cut 4 sweet potatoes into thin slices.
2. Combine 1 Tbs of olive oil, 1 ½ teaspoons chili powder, ½ teaspoon salt, and a dash of seasoning salt in a bowl. Add sweet potatoes; toss gently to coat.
3. Cover a lightly oiled nonstick baking sheet with a single layer of potatoes. Roast for 20 minutes, turning once, until golden and tender. After roasting, broil on each side for 1 minute.
4. Serve with sauce for dipping.

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