

ROOT VEGETABLE CHIPS

Equipment needed –

Food processor, 2 baking trays, vegetable peelers, large bowl, small bowl, measuring spoons, micro plane and 3 serving platters.

Ingredients from the Garden –

- 2 medium beetroots
- 2 turnips
- 2 medium potatoes
- 1 large sweet potato
- 2 medium parsnips

Ingredients from the Pantry –

- 4 tablespoons of canola oil
- 4 tablespoons of grated parmesan cheese
- 1 teaspoon of salt
- 1 teaspoon of garlic powder
- 1 teaspoon of dried oregano
- Freshly ground black pepper

What to do –

1. Preheat the oven to 190°C.
2. Peel all of the vegetables and cut into thin slices using the food processor (doing small batches at one time).
3. Place all of the vegetables in a large bowl and drizzle with 4 tables spoons of canola oil. Using clean hands, toss well to coat the vegetables with oil.
4. In a small combine 1 teaspoon of salt, 1 teaspoon of garlic powder, 1 teaspoon of oregano and freshly ground pepper.
5. Finely grate the parmesan cheese using a micro plane, and add to the bowl with the spices. Mix well to combine, then sprinkle over the vegetables and toss well to coat.
6. Arrange the vegetables in a single layer over two baking trays.
7. Bake for 15-20 minutes or until golden and brown, turning once.
8. Transfer the chips onto 3 serving platters to serve.

Serves –

- 28 students.