



NAUGHTY BUT NICE FRUIT & VEGGIE CHIPS

Forget store bought snacks, these veggies chips are a crunchy, crispy gluten free, guilt free snack made in 20 minutes. Great for the little kids and big kids alike, just try and stop at a handful.



Serves:
4-8



Prep: 10min
Cook: 30min



Dial: 1



Red: OFF
Green: OFF



Ingredients

- 1 medium beetroot
- 1 carrot
- 1 small sweet potato
- 1 small turnip
- 1 pink lady apple
- ½ tsp sea salt, adjust to taste
- 1 Tbsp olive oil and brush (or olive oil spray)

Method

1. Preheat the oven to 200C.
2. Slice all the veggies into uniformly thin slices with your Kleva Safety Slicer™, ensuring both red and green buttons are in the OFF position and the dial is on 1.
3. Spread out in an even layer on baking pan(s) lined with baking paper, minimizing overlap. Grind sea salt over the top. Brush ever so lightly with olive oil (or use olive oil spray). Bake for 30 minutes until crispy and slightly brown but not burnt. Flip at the 15 min mark.

Hints and Tips: Watch them carefully and even remove some early if they are browning before the others.

4. Remove from the oven and allow to cool for a few minutes. Sprinkle with salt or seasoning of choice such as paprika and serve.