

Sweet Potato and Parmesan Chips

- ~ 1 whole sweet potato, peeled
- ~ 1 Tbsp. olive oil
- ~ 1/4 cup parmesan cheese
- ~ 1 tsp. garlic salt
- ~ 1 tsp. Paprika
- ~ 1/2 tsp. salt
- ~ 1/4 tsp. pepper

1. Preheat oven to 375° F. Peel the skin off the sweet potato and discard. Continue to peel the sweet potato so you have lots of thin strips of the sweet potato flesh. Put these strips onto a parchment-lined baking sheet. Make sure to have one layer on the baking sheet. If you throw all of them on the cookie sheet they will not get crispy.

2. Mix the Parmesan cheese, garlic salt, paprika, salt, and pepper in a bowl. Drizzle the sweet potatoes with olive oil and sprinkle a little of the Parmesan cheese mixture over the top. The mixture can be a bit overpowering if you use too much. Bake for 10 minutes or until the edges are just slightly turning light brown and the strips are crisp. Watch carefully so they don't burn.