

## Herbed Baked Potato Chips

By: Dottie Baltz

- ~ Cooking Spray
- ~ 1/2 lb. Red or White potatoes
- ~ 2 teaspoon of dill, thyme or rosemary (I use ground thyme)
- ~ 1/4 teaspoon garlic salt
- ~ 1/8 teaspoon black pepper
- ~ 1/8 teaspoon paprika

Spray baking pan with cooking spray (I use a canola spray). Cut potatoes into thin slices and dry them on paper towels. Arrange slices in a single layer on the tray. Spray potatoes with cooking spray and back in a preheated 450 degree oven for 10 minutes. Turn potatoes over, spray with cooking spray again and sprinkle the potatoes with the mixture of herbs and spices. Bake another 5-10 minutes longer until chips are golden brown and crispy.

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### Notes:

You do need a way to cut the potatoes thin, either by using a vegetable cutter of some kind, food processor or salad shooter for example. Cutting them by hand just doesn't work.

I had to take my chips out in stages as they were done because some were thicker than others, so just keep an eye on them after you turn them over and check them every minute or two until they are all cooked.

They are surprisingly crispy and don't taste baked at all. Drying the potatoes first is the key to getting them crispy.

You can also serve them with some fat free sour cream as a dip. Experiment with different spices and enjoy!