

# Baked Chips

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*These healthy baked chips are cooked in the oven rather than being deep-fried, resulting in light, fluffy chips with a crispy coating. Feel free to experiment with spices and seasonings depending on what you're serving the chips with.*

## Ingredients:

6 large baking potatoes  
1 tsp. dried mixed herbs  
Salt and pepper  
2 tbsp. vegetable oil

## Directions:

1. Leaving the skins on the potatoes, cut them into ½-cm slices, and then each slice into ½-cm chips.
2. Put the chips into cold, salted water and then bring to the boil. Cook for 5-7 minutes, then drain and leave to dry for about half a minutes before spreading on a baking tray.
3. Heat the oven to 200C. Coat the chips in the oil, then sprinkle with herbs, salt and pepper. Spread in one layer on the baking tray, then cook for twenty minutes. Turn over and cook for another 15 minutes, and if they need a little longer, cook for another 5. Serve hot straight from the oven.

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