

Beet Chips

From – *marthastewart.com*

2 medium beets

1 tsp extra-virgin olive oil

- Preheat oven to 350 degrees, with racks in upper and lower thirds.
- Peel beets and slice 1/16 inch thick with a mandoline.
- In a large bowl, toss beets with extra-virgin olive oil.
- On two rimmed baking sheets (or use one sheet and bake in two batches), arrange beets in a single layer. Stack another rimmed baking sheet on top of each.
- Bake until edges of beets begin to dry out, about 20 minutes.
- Uncover and rotate sheets. Bake 10 to 20 minutes, removing chips as they become lightened in color.
- Transfer to a wire rack; chips will crisp up as they cool.



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