

## **Baked Sweet Potato Chips ~ Sarah Roberts**

### **INGREDIENTS**

2 Sweet Potatoes

1 TBSP coconut oil, melted

¼ tsp Himalayan Salt

½ Tsp Rosemary (chopped if fresh, or dried)

½ tsp oregano

### **DIRECTIONS**

Preheat the oven to 400 degrees.

Thinly slice the unpeeled sweet potatoes and toss the slices in a bowl with the melted coconut oil, Himalayan salt, rosemary and oregano.

Arrange the slices in a single layer on a parchment-lined baking sheet.

Bake them for about 20 minutes until they are lightly browned and crispy, flipping them once halfway through.