



VEGGIE CHIPS

ZENGER FARM



Ingredients: root veggies (like turnips, carrots or potatoes), oil, salt and your favorite spices like garlic powder, cumin or chili powder. Or cinnamon and sugar!



Kitchen Tools: baking sheets, a vegetable peeler, a knife or a box grater.



Wash all your veggies well before using.



Preheat the oven to 300 degrees F



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Use the vegetable peeler to peel long carrot, parsnip or turnip curls.



Use the knife or box grater to thinly slice potatoes, turnips, beets or yams. Go slow to get longer slices.



Spread all the chips out on baking trays. Sprinkle with oil, salt and spices.



Bake at 300 for 15-20 minutes or until crunchy. Check them often so they don't burn! Enjoy!

Send us photos of your project! andy@zengerfarm.org or Facebook and Instagram @zengerfarm!