



VEGAN, GLUTEN FREE  
EACH WAY MAKES 2 SERVES AS A SNACK/SIDE

# Veggie chips (two ways)



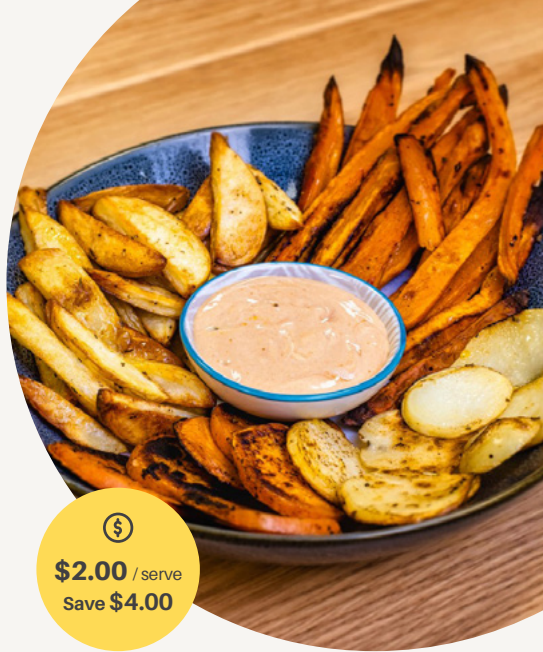
Preparation time  
**5 minutes**



Cooking time  
**10-25 minutes**



Equipment required  
**Chopping knife,  
mixing bowls,  
spatula, frying pan  
or baking tray and  
baking paper**



**\$2.00** / serve  
Save **\$4.00**

It's easy to make your own chips at home, and we've added sweet potato into the mix. Serve it with our "secret sauce" and you'll never want to order home delivery again.

## Pan-fried

### Ingredients

1 small sweet potato, skin on, washed and sliced into 1/2 cm rounds  
2-3 new (baby) potatoes (or other flouy potato), skin on, washed and sliced into 1/2 cm rounds

### Pantry Items

Salt and pepper  
2 tablespoons olive oil  
1 teaspoon dried mixed herbs  
1 teaspoon paprika

### Method

- 1 In a mixing bowl, combine sweet potato, paprika, 1 tablespoon olive oil, and season with salt and pepper.
- 2 In another mixing bowl, combine potatoes, mixed herbs, 1 tablespoon olive oil, and season with salt and pepper.
- 3 Heat a frying pan over medium-high heat.
- 4 Add potato slices in a single layer (you may need to do this in 2 batches).
- 5 Cover with a lid and cook until browned, around 5 minutes.
- 6 Flip potato slices over and cook, uncovered, for a further 5 minutes until browned on the other side.

[Other recipe on next page >](#)



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# Veggie chips (two ways)

## Oven-baked

### Ingredients

1 medium sweet potato, cut into thin chips

1 large floury potato, cut into thin chips

### Pantry Items

Salt and pepper

2 tablespoons olive oil

1 teaspoon dried mixed herbs

1 teaspoon paprika

### Method

- 1 Preheat oven to 210°C.
- 2 Line 2 trays with baking paper.
- 3 In a mixing bowl, combine sweet potato, paprika, 2 tablespoons olive oil, and season with salt and pepper. Spread out evenly on baking tray.
- 4 In another mixing bowl, combine potatoes, mixed herbs, 2 tablespoons olive oil, and season with salt and pepper. Spread out evenly on other baking tray.
- 5 Cook for 25-35 minutes, turning halfway, until golden and crispy.

### Secret sauce

1 tablespoon mayonnaise

1/2 tablespoon tomato sauce

1 teaspoon mustard

*Mix sauce ingredients together.*



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