



Cheeky Chips

Season: anytime

Serves: 30

Recipe source: Mrs Cassels house

Fresh from the garden: rosemary



A healthy alternative to takeaway chips

Equipment: 2 Chef's knife 3 cooking trays Baking paper Chipper machine	Ingredients: 2 sweet potatoes 4 beetroots 3-4 potatoes Olive oil Pinch of salt and pepper Rosemary Baking paper
---	---

What to do:

1. Preheat oven to 210°C. Line 3 oven trays with baking paper.
2. Chop rosemary finely.
3. Cut all ingredients into thick chip size pieces.
4. Combine sweet potato, oil, salt and pepper in a large bowl. Toss to coat. Spread fries on the tray in a single layer.
5. Combine beetroot, oil, salt and pepper in a large bowl. Toss to coat. Spread fries on the tray in a single layer.
6. Combine potato, oil, salt and pepper in a large bowl. Toss to coat. Spread fries on the tray in a single layer.
7. Sprinkle all with rosemary.
8. Bake 10 minutes in oven. Turn fries over. Continue baking until tender and lightly browned, about 8 minutes longer.
9. Spread chips onto 4 serving trays.

Notes:

Have an adult help take the trays out of the oven, as they will be very hot.