



# Cheeky Chips

**Season:** anytime

**Serves:** 30

**Recipe source:** Mrs Cassels house

**Fresh from the garden:** rosemary

A healthy alternative to takeaway chips

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