

Parsnip and Potato Chips with Rosemary Salt

Ingredients:

1 basket of parsnips and potatoes

2 sprigs Rosemary

3 table spoons oil

1 clove garlic

1 pinch paprika

1 pinch nutmeg

2 teaspoons rock salt

What to do:

- 1) Preheat oven to 220c
- 2) Peel potatoes and parsnips and wash really well.
- 3) Cut parsnips and potatoes into thick batons, (chips).
- 4) Arrange chips on dinner plates (no metal edge) and microwave each one for 3mins, then 3mins.
- 5) Grind rosemary, garlic, spices and salt with the pestle and mortar.
- 6) Toss hot chips with oil and salt mix.
- 7) Spread chips thinly over trays lined with baking paper and roast for 25mins.