

Zucchini Bread Recipes

Crispy Potato Chips – Quick Classic Snack

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 large russet potatoes, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp smoked paprika
- [ ] 1 tsp lemon juice

Optional Extras

- [ ] ½ tsp garlic powder
- [ ] Fresh herbs for garnish

Instructions

1. Wash and peel the potatoes, then slice them as evenly as possible—about 1/8 inch thick.



2. Place slices in a bowl of cold water for 5 minutes, then drain and pat completely dry with a clean kitchen towel.



3. In a large bowl, toss the dried slices with olive oil, lemon juice, sea salt, and smoked paprika until lightly coated.



4. Heat a skillet over medium-high heat; add a thin layer of oil and arrange slices in a single layer, careful not to overlap.



5 Fry for 2-3 minutes per side, or until golden and crisp; remove with a slotted spoon and place on paper towels to drain.



6 While still warm, sprinkle a pinch of extra salt or garlic powder if desired, then let cool slightly before serving.



Nutrition per serving

150 kcal	3 g	22 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a baked version, spread the seasoned slices on a baking sheet and bake at 425°F for 15-20 minutes.
- For extra flavor, toss the hot chips with freshly chopped herbs like rosemary or thyme.
- A light drizzle of truffle oil after frying adds an indulgent finish.