

# BEAN CHIPS

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## *Ingredients:*

1 bag lima beans  
1 TBSP olive oil  
3/4 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp pepper  
1/2 tsp paprika  
1/2 tsp salt  
1/2 tsp cayenne pepper -  
optional

## *Directions:*

Soak lima beans overnight or at least 10 hours, until they double in size. Boil for 30 minutes until tender. Don't want them to be mushy or creamy.  
Drain & pat dry.  
Drizzle olive oil over beans and then coat with seasonings.  
Air fry at 400° for 15-20 minutes or until shells split.