

FIXATE RECIPES

FAUX-TATO CHIPS

Serves: 2 (approx. ½ cup each)



Total Time: 2 hr. 15 min.

Prep Time: 15 min.

Cooking Time: 2 hr.

2 cups / 295 g	daikon radishes, peeled, very thinly sliced	¼ tsp.	garlic powder
2 tsp.	olive oil	¼ tsp.	ground black pepper
¼ tsp.	sea salt (or Himalayan salt)		

SPECIAL EQUIPMENT: Nonstick cooking spray

1. Preheat oven to 225° F (110 °C).
2. Lightly coat two large baking sheets with spray.
3. Place radishes, oil, salt, garlic powder, and pepper in a large mixing bowl; toss to combine. Spread in a single layer on prepared sheets.
4. Bake for 90 minutes to 2 hours, or until crisp and golden; cool completely before serving.

RECIPE NOTE:

The best way to get superthin slices of your daikon (or other vegetables!) is to use a mandoline. Do exercise caution, as they are very sharp tools and require some practice to use safely.

Nutritional Information (per serving):

Calories:	67	Cholesterol:	0 mg	Fiber:	2.5 g
Total Fat:	5 g	Sodium:	699 mg	Sugars:	3 g
Saturated Fat:	1 g	Carbohydrates:	5.5 g	Protein:	1 g



Container Equivalents (per serving)



Vegan Container Equivalents (per serving)



Recipes containing the **GF** icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the **PF** icon are designed to be Paleo-Friendly and contain no grains or legumes, and only paleo-appropriate starchy vegetables and dairy. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the **V** icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the **VG** icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.