

# CHIPOTLE SWEET POTATO CHIPS

Prep time	Cook time	Total time
5 mins	35 mins	40 mins

Author: Minimalist Baker

Recipe type: Snack

Cuisine: Vegan

Serves: 4



## Ingredients

- 2 medium sweet potatoes
- 2 Tbsp olive oil
- 1/2 tsp sea salt
- 1 Tbsp chipotle pepper powder
- 2 Tbsp brown sugar

## Instructions

1. Preheat oven to 375 degrees F.
2. Wash and scrub sweet potatoes. Then, thinly chop with a knife getting them as uniform as possible. The thinner and more consistent they are the more evenly/quickly they'll cook.
3. Place potato slices in a large bowl and toss with olive oil. Then add salt, chipotle and brown sugar and toss again until well coated.
4. Transfer potatoes to two lightly greased baking sheets (or more) and arrange in a single layer.
5. Bake for 30-45 minutes, flipping once around the 20 minute mark. You'll know they're done when they're browned and crispy. Be careful not to burn as they turn pretty quickly.
6. Leave out to cool completely, even overnight. And do not bag until then, otherwise they can lose their crisp.

## Nutrition Information

Serving size: 1/4 batch    Calories: 331    Fat: 14g    Saturated fat: 2g    Carbohydrates: 50g    Sugar: 9g  
Fiber: 6g    Protein: 2.3g

**Recipe by Minimalist Baker at <http://minimalistbaker.com/chipotle-sweet-potato-chips/>**