# **Air Fried Banana Chips**

# **Ingredients**

* Raw plantain 2
* Turmeric powder a pinch
* Salt ½ tsp
* Olive oil 1 tbsp
* Cooking spray to grease the air fryer tray

# **Method**

Peel and discard the skin of plantains and wash it. Cut them into thin rounds as shown in the picture. Add turmeric, salt and oil and mix well.

Grease the air fryer tray. Place the cut chips in just one single layer in the air fryer tray and do not overcrowd them.

Air fry at 350 deg F for about 20 to 25 minutes. Store in airtight container after it cools down.