



## Homemade potato chips

**Make these in a flash using your microwave! A tasty alternative to store-bought potato chips.**



Time to prepare: 10 minutes



Time to cook: 5 minutes



Serves 2

### Ingredients

- 1 large potato, washed (no need to peel)
- 1/4 cup of vinegar (malt, cider or white vinegar)
- pinch of salt
- baking paper

## Method

1. Slice the potato as thinly as possible (keep the skin on).
2. Rinse the slices in cold water and pat dry.
3. Dip each potato slice into the vinegar.
4. Place potato slices on a microwave-safe plate covered with baking paper. Make sure slices do not overlap (you might need to do this in batches).
3. Sprinkle with a tiny pinch of salt.
4. Microwave on HIGH for about 4-6 minutes or until golden brown.
5. Keep checking the chips during cooking and stop cooking when the first brown lines or spots appear.
6. Let chips cool (they will crisp up more as they cool) and put in a bowl to serve.

## Notes

Kids will enjoy helping you make these. Try these chips with one of our delicious dips.

You might also like...



## Make dips your thing

**Serve your favourite dip with rice crackers, toasted pita bread or fresh vegetables. You can become the dip king or queen with these tasty ideas:**

[\(/eat/articles/make-dips-your-thing\)](/eat/articles/make-dips-your-thing)



## Kūmara hummus

**Hummus with a twist. The kūmara adds flavour and sweetness. Try different types of kūmara - red, orange or golden.**

[\(/eat/recipes/kumara-hummus\)](/eat/recipes/kumara-hummus)

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