



# JERSEY TASTES! RECIPES

## *Baked Sweet Potato Chips*



Read-Along

## A Weed is a Flower The Life of George Washington Carver



### INGREDIENTS

**FAMILY-SIZE  
SERVES 4 (DOUBLE RECIPE FOR  
CLASSROOM TASTE TEST)**

- 3 medium sized sweet potatoes
- 3 tablespoons vegetable or olive oil
- Kosher salt

#### Fun Fact:

Dr. George Washington Carver discovered more than 100 uses for the sweet potato.



### DIRECTIONS

- 1 Preheat the oven to 300 degrees F. Line several baking sheets with parchment paper and set aside. Slice potato thin (1/16 inch).
- 2 Pile all the sweet potato rounds into a large bowl and pour the vegetable or olive oil over the top. Gently toss to coat every piece with oil. Then lay the sweet potato rounds out on the baking sheets in a single layer
- 3 Sprinkle the chips lightly with Kosher Salt. Bake for 20-25 minutes until crisp and golden around the edges. Remove from the oven and cool for 5 minutes on the baking sheets.

Classroom Activity

## Sweet Potato Class Plant

