



Great School Food you can enjoy at home

Recipe

Root Vegetable Peel Crisps



Ingredients

2 tbsp oil
peelings from left
over root
vegetables
1tsp paprika
1tsp cajun spice
1/2 tsp salt

Method

- 1) Preheat the oven to 220°C/gas mark 7. Line a large baking tray with parchment paper.
 - 2) Wash your peelings with water and pat dry with paper towel.
 - 3) Toss the peelings in a bowl with the oil, salt, paprika, cajun spice pour on to the lined baking tray and arrange evenly.
 - 4) Place into oven and cook for 10 minutes turning over if necessary, remove from oven when crisp.
- Cool before eating.

Allergens

Contains: Allergen free

My Notes

Be adventurous and use any herbs or spice from your store cupboard to flavour these delicious crisps.

