

## Easy Keto Mushroom Chips

### Description

**Prep time:** Fifteen minutes

**Total time:** One hour thirty minutes

**Servings:** 4

### Ingredients

10.6 oz of Portobello mushrooms

4 tablespoons of coconut oil, red palm oil or other cooking oil), melted

1/2 teaspoon of salt

A dash of freshly ground black pepper

### Instructions

1. First, preheat the oven to about 300 degrees F. then slice the mushrooms thinly using a mandolin or knife.
2. Transfer the mushroom slices to a baking tray and arrange them in a single layer. Then brush the mushroom with coconut oil and season with black pepper and salt. You can also season with garlic powder and chili.
3. Transfer to the oven and bake until golden brown and crispy, about one hour. Rotate the baking tray about three times for even baking of the mushrooms.
4. When ready, remove from the oven and set aside to cool down. Serve.