

Healthy Crispy Celeriac Chips

Description

Sweet and crispy chips. I love it.

Prep time: ten minutes

Total time: Fifty minutes

Servings: 4

Ingredients

1 celery root (14.1 oz) tablespoons of fresh orange juice
(approx. 1/4 small orange)

1 tablespoon of orange peel (finely grated fresh or dried)

1 teaspoon of paprika

2 tablespoons of oil suitable for cooking (coconut oil, avocado oil, macadamia oil) salt to taste

Instructions

1. First, preheat the oven to about 300 F, then peel and thinly slice the celery root using a mandolin.
2. Next, combine the paprika, coconut oil (or any preferred cooking oil), orange peel, and orange juice.
3. Add in the celery root and mix properly.
4. Transfer the celery root into a lined baking tray and season with salt. Place in the oven and cook until golden brown, about forty minutes.
5. Remove from the oven and set aside to cool. Serve.