



Salt and Vinegar Carrot Chips

a recipe from Georgia School Nutrition

MAKES: 3 cups PREP TIME: 40 minutes plus bake time CATEGORY: Side

Ingredients:

- 4 Carrots, large, fresh Georgia Grown
- ½ cup Distilled white vinegar
- 2 tsp Salt
- 3 Tbsp Olive oil

Steps:

1. Preheat oven to 425 degrees F.
2. Line a baking pan with parchment paper.
3. Wash carrots and slice into thin, round pieces.
4. Soak carrots in vinegar for 30 minutes.
5. Drain carrots from vinegar and coat with olive oil and salt.
6. Evenly space carrots on lined baking pan.
7. Bake for about 30 minutes, flipping halfway through.
8. Remove from oven and allow to cool completely.