



# Salt and Vinegar Carrot Chips

a recipe from Georgia School Nutrition Program

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 tsps Salt
- 3 TBSP Olive Oil

## Steps:

1. Preheat oven to 425 degrees F
2. Line a baking pan with parchment paper
3. Slice carrots 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