

# Delicata Squash Chips



## Ingredients:

- 1 share delicata squash
- 1 TBS olive oil
- 1 TBS ancho chili
- 1 tsp sweet smoked paprika
- 1 tsp salt
- 1/4 tsp black pepper

## Method: Preheat oven to 325

Slice squash in half lengthwise and remove seeds. Slice squash very thin using a knife or mandolin. Toss squash slices in oil and all spices and salt.

Line two baking sheets with parchment or foil and arrange slices so as not to overlap. Roast for 30-45 minutes. Flip and roast for an additional 15-25 minutes or until crisp. Roasting times will vary depending on how thin you are able to make chips. Serve.