



Baby Spinach Chips

SERVES 4

INGREDIENTS

200g bag baby spinach
Mixed herbs
Salt and freshly cracked black pepper to taste
Olive oil spray

METHOD

1. Place the baby spinach leaves in a single layer on a lightly oiled baking tray.
2. Sprinkle the leaves with the herbs, salt, and pepper and spray lightly with olive oil.
3. Bake in a 180°C oven for 7 minutes or until crispy.
4. Ensure you store excess chips in an airtight container.

Tip: For a different flavour try adding lemon juice and black pepper, soy sauce or chilli and lime juice to the chips prior to baking.

