

Spicy Lotus Chips

Ingredients:

Lotus root, sliced paper thin (2)
Oil
Salt to taste
1.2 teaspoon red chili powder
¼ teaspoon coriander powder



Directions:

Preheat oven to 180 degrees.

Soak lotus root in cold water for 30 minutes (you can recycle this water for watering plants)

Drain and dry with paper towels. Place sliced lotus root and oil into a mixing bowl and toss together until well combined.

Add remaining ingredients and continue to toss together until fully combined.

Place chips onto a baking sheet lined with parchment paper, in a single layer.

Bake chips for 15 to 20 minutes or until golden brown and crisp.

Transfer chips onto a cooling rack and allow to cool completely.

Serve.

