

Helergon Kitchen

Crispy Potato Chips – Easy Homemade Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large Russet potatoes, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp smoked paprika
- [ ] 1 tsp lemon juice

Optional Extras

- [ ] 1 tsp honey (optional)
- [ ] Fresh rosemary, finely chopped (optional)

Instructions

1. Wash and peel the potatoes, then slice them as thinly as possible—ideally using a mandoline.
2. Place the slices in a bowl of cold water for 5 minutes, then drain and pat completely dry with a clean kitchen towel.
3. In a large bowl, toss the dried slices with olive oil, lemon juice, salt, and smoked paprika until evenly coated.
4. Spread the potatoes in a single layer on a parchment-lined baking sheet; bake at 200 °C (400 °F) for 12 minutes, then flip and bake another 8-10 minutes until golden and crisp.
5. Remove from the oven, sprinkle any additional salt or optional rosemary, let cool briefly, then serve.

Nutrition per serving

160 kcal	3 g	26 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using a convection oven, reduce temperature by 10 °C.
- For extra flavor, add a pinch of garlic powder before baking.
- Watch closely in the last minutes to avoid burning.