Beet Chips
From – marthastewart.com

2 medium beets
1 tsp extra-virgin olive oil

• Preheat oven to 350 degrees, with racks in upper and lower thirds.
• Peel beets and slice 1/16 inch thick with a mandoline.
• In a large bowl, toss beets with extra-virgin olive oil.
• On two rimmed baking sheets (or use one sheet and bake in two batches), arrange beets in a single layer. Stack another rimmed baking sheet on top of each.
• Bake until edges of beets begin to dry out, about 20 minutes.
• Uncover and rotate sheets. Bake 10 to 20 minutes, removing chips as they become lightened in color.
• Transfer to a wire rack; chips will crisp up as they cool.

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