

Okra Chips Recipe



Ingredients

- 20 okra (about 3 cups, sliced vertically or horizontally)
- 2 tablespoon oil, cook's preference
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Instructions

1. Preheat oven to 400 degrees.
2. Toss sliced okra with olive oil, salt, pepper.
3. Place okra on a baking sheet and bake for 10-15 min.
4. Turn okra halfway through cooking time.
5. Bake until crisp.

*Can add parmesan, garlic, etc as desired for a different twist.

*Also great for dipping in hummus, veg dips, etc.



This recipe was generously shared with us by Logan Harris of The Learning Tree Academy.

