

## **CRISPY CARROT CHIPS**

(adapted from *Hungry Happens*)

6 oz shredded parmesan cheese

3 large carrots, peeled

olive oil spray or 1 tablespoon olive oil

salt and paprika to taste

Heat your oven to 400°F. Line a half-baking sheet with parchment paper.

Sprinkle the parmesan cheese on the paper to form an even layer. Slice your carrot into medium thickness coins, around 1/8 inch thick. Place them on top of the parmesan cheese to form a uniform layer. It is best if they touch and you have just a little space between the pieces. LIGHTLY brush the tops with olive oil (or use olive spray, see my comments) and season with salt and paprika to taste. Bake for 20 minutes or until the edges are mostly brown and the middle is golden brown. Allow to cool for a few minutes and tear into chips using scissors.