

# Jicama Chips

## Instructions

1. Peel a medium size jicama and cut in half lengthwise.
2. Slice the jicama on a mandoline set to about 2mm.
3. Spread the slices in a single layer on two to three parchment or silicone mat-lined, rimmed baking sheets.
4. Brush jicama on both sides with a thin coating of olive oil and sprinkle with salt and freshly ground black pepper.
5. Bake 225°F, turning the jicama every 20 minutes until crisp, two plus hours baking time.
6. Chips are done when golden and crisp.
7. Remove chips to a baking rack, they will continue to crisp as they cool.

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