



Homemade potato chips

15'
Hands on

20'
Cook Time

4-6
Portion(s)

1
Difficulty



Ingredients

- 450 g potatoes
- sunflower oil, for the frying
- salt
- 1 teaspoon(s) paprika
- 1 teaspoon(s) oregano

Διατροφικός πίνακας

Nutrition information per portion

99 Calories (kcal)	3.9 Total Fat (g)	0.5 Saturated Fat (g)	14.0 Total Carbs (g)
5%	6%	3%	5%
0.7 Sugars (g)	1.5 Protein (g)	1.7 Fibre (g)	0.83 Sodium (g)
1%	3%	7%	14%

Method

- Preheat the oven to 120° C (250° F) set to fan.
- Place a [frying pan](#) with sunflower oil over medium heat.
- Rinse the potatoes well to use them with their skin on.
- With a [mandoline slicer](#) or a peeler, carefully cut the potatoes into very thin slices.
- Add the potato chips into a bowl and rinse them well under plenty of running water to remove most of the starch, and then drain them. Follow the same process at least twice more. The more starch they lose, the crispier they will become.
- Lay the potato chips - in batches - on a tea towel placed in a [baking pan](#) and cover with another tea towel to remove the whole moisture. Transfer to a bowl.
- Fry the potato chips in batches, for 2-3 minutes, mixing constantly so that they do not stick together. You should not cook them through, so just fry them until slightly golden. Remove and place them on a baking pan lined with paper towels.
- Divide the potato chips among 3 different bowls. Add salt and pepper to the first bowl, and mix. Add the oregano to the second bowl and the paprika to the third. Mix the potato chips well with the spices.
- Transfer to a baking pan and bake them for 5-10 minutes until golden.
- Remove from the oven and serve.

Tip

You should add the spices while the potato chips are still hot so that they will stick well.