

BAKED POTATO CHIPS

PREP TIME: 10 MIN. TOTAL TIME: 40 MIN.

SERVES 4

Vegetable-oil cooking spray

2 pounds russet potatoes, cut into ¼-inch-thick slices

3 tablespoons olive oil

Coarse salt

Pinch of cayenne pepper

Freshly ground pepper

① Preheat oven to 400°. Lightly coat 2 rimmed baking sheets with cooking spray; set aside. Put potatoes, oil, 1 tablespoon salt, and the cayenne in a large bowl; season with pepper. Toss to combine.

② Arrange potato slices on prepared baking sheets, spacing them ¼ inch apart. Bake, rotating sheets halfway through, until potatoes are crisp and golden brown, about 30 minutes. Spread out potatoes on parchment paper; let dry 5 minutes. Sprinkle with salt, if desired.