



## Simple sweet potato chips with rosemary garlic salt: easy autumn snack recipe from STEPS Café on George

We've got a snack for you that's crunchy, comforting and perfect for autumn. These Simple Sweet Potato Chips with Rosemary Garlic Salt are a delicious homemade alternative to store-bought chips. Lightly baked, perfectly seasoned and delicious, they're ideal for some afternoon grazing or entertaining. We love sharing simple, seasonal recipes that celebrate fresh produce and the incredible work happening in our STEPS community. In fact, the chips you see in the photo above were made with sweet potatoes grown and harvested at STEPS Garden Centre

### Why we love this recipe

This recipe ticks all our boxes:

- ✓ Crunchy and savoury, perfect for snacking
- ✓ Easy to prepare with minimal equipment
- ✓ Naturally gluten-free
- ✓ A great way to use your sweet potato harvest
- ✓ Includes a versatile homemade seasoning you'll use again and again

The Rosemary Garlic Salt can be stored in your pantry and enjoyed on just about everything, from roast veggies to popcorn to eggs.

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#### Chips

1kg purple sweet potato (gold sweet potato works too)  
25ml neutral oil (canola, light olive oil, etc.)

#### Rosemary garlic salt

5g dried rosemary  
5g garlic powder  
160g salt flakes or salt bloom (not standard table salt)  
2g black pepper (optional)

#### Method

1. Preheat your oven to 160°C (fan-forced). This is a low and slow cook for extra crispiness.
2. Slice the sweet potatoes approximately 2mm thick, ideally using a mandoline for even slices.
3. Soak the slices in ice-cold water for 10-15 minutes to remove excess starch. This helps create crisp chips.
4. Drain and pat dry thoroughly with clean tea towels.
5. Toss the dry slices in oil, then lay them flat on lined baking trays, ensuring they don't overlap.
6. Roast for 18 minutes, then turn the slices over and roast for a further 7-12 minutes, depending on your preference. You're aiming for crisp but not dry.
7. While the chips are roasting, mix together all Rosemary Garlic Salt ingredients in a small bowl.
8. Your chips are ready when the edges curl slightly and they snap in the middle. Remove from the oven and immediately season with Rosemary Garlic Salt to taste.
9. Serve and enjoy!