



Microwave Potato Chips

Ready to test your knife skills? Check out this recipe for microwave potato chips, which can be made in mere minutes and can be seasoned any way you like. I like to spice mine up by dusting the potato peel with chili powder and keeping the peel on while I slice. Experiment with your favorite flavors and textures and enjoy the crunch!

Ingredients

One 6-8 ounce Russet potato
A few drops of vegetable or spray oil
Salt to taste

Preparation Process

Wash and dry the potato and peel (you can leave the peel on, depending on your preference)

Carefully slice the potato into the thinnest slices possible, then rinse the slices in cold water. Let the slices dry, then toss them in a bowl with a small quantity of vegetable oil (liquid or spray)

Line a plate with parchment paper or a paper towel, then place the slices on top, making sure they are not touching. Sprinkle with salt and microwave for two minutes, then remove the plate, flip each slice over and microwave for two more minutes

Continue cooking in 15 second intervals, if needed, until the chips are crispy.

If you want to watch the video again. Click [here](#).