

These chips are light-style, quick to make and our family requests them regularly.

Ingredients

For the chips

- · 4 potatoes
- · 2 tbsp. vegetable oil
- 1/2 tsp. salt
- 1/4 tsp each pepper, dried thyme and rosemary

Preparation

Scrub potatoes, cut into thick french fries and pat the potato flesh dry with a paper towel. Place in a bowl and toss with oil, salt, pepper, thyme and rosemary. Arrange in single layer on nonstick baking sheet or foil-lined pan; bake in 400F oven for 40 minutes. Turn once half way through. Serves 4.