

Homemade Cassava Root Chips

Prep Time: 10 min.
Cook Time: 5 min.
Servings: 6 / 10 chips

Ingredients:

- 1 large cassava root
- 1/2 tsp. sea salt
- coconut oil for frying

Instructions:

1. Wash and peel cassava root.
2. Slice into thin slices.
3. Heat coconut oil in fryer or pan.
4. Place root chips in the flyer, separating the chips so they do not stick together.
5. Shake the fryer basket to ensure separation.
6. Fry until golden brown. (4 minutes or so)
7. Drain oil and lightly salt.
8. Enjoy!

