

Taro Chips



I love taro...any way, form and shape...taro chips? Yes, I had taro chips before...where taro came together with a bunch of different roots (Terra Chips), the only problem that I find is that the chips were too salty and oily. So after seeing the recipe from Taste Hong Kong I decided to make some roasted taro chips myself.

Well, I was lazy and I did not use the hand held peeler, but a slicer...therefore the chips were a little thicker which at the end did not give me the kind of crunchiness that I expected but a fairly hardy texture. Not too bad... but next time I will definitely make them slightly thinner.

Ingredients:

$\frac{1}{2}$ lb peeled taro
Olive oil

Salt and pepper to taste



Method:

Slice the taro root and place in a big bowl. Drizzle olive oil and sprinkle salt and pepper to taste. Mix gently.

Spread the sliced taro to a silicone mat and bake in a 300 F pre-heated oven for approximately 20 minutes until the chips curl up and are totally dry, approximately 10 minutes each side.

Let the chips cool down before storing in an air tight container.



I hope you enjoy this simple recipe and have a wonderful day.

Curiosity Corner 

Did you know that taro and taro leaves are toxic when raw but safe when cooked?

Thank you for stopping by Simple Recipes!