**Rosemary and Sea Salt Sweet Potato Chips**

**Ingredients**:
1 large sweet potato
2 Tbsp extra virgin olive oil
1 Tbsp dried rosemary, chopped into bits
2 cloves of garlic, peeled and crushed or run through a garlic press
Coarse sea salt
Freshly ground black pepper

**Directions**:
1. Line 3 baking sheets with parchment paper and pre-heat your oven to 250 degrees F.

2. In a small bowl, mix the oil and garlic together. Set aside.

3. Wash, scrub and dry the sweet potato. Then, using a mandoline or sharp knife, slice the sweet potato into very thin rounds

4. Lightly brush the parchment with some of the oil mixture. Arrange potatoes in a single layer on the prepared baking sheets and gently brush one side of the potatoes with the oil/garlic mixture and sprinkle liberally with salt, pepper, and the chopped rosemary

5. Bake for 40 minutes, flip, and continue to bake for a further 30-40 minutes or until crispy and lightly browned with the edges curled up.

6. Remove from the heat, to a wire rack and allow to cool.