

Recipe for: BEET GREEN CHIPS

Serves 10-20 students a sample size portion

INGREDIENTS

- Beet greens from 3-5 beets (save the beetroots to make your favorite beet recipe or try our grated beet salad!)
- 1-2 tablespoons olive oil
- Salt to taste
- Optional: favorite seasoning combos (i.e. cumin and oregano)

DIRECTIONS

1. Preheat oven to 400 °F
2. Line a baking sheet(s) with parchment paper and set aside
3. Trim stems from beet green leaves and tear leaves into bite sized pieces.
4. Transfer torn leaves to large mixing bowl and toss with olive oil and salt.
5. Bake for 10-15 minutes or until crisp.

Note: Check trays periodically so they don't burn. Depending on your oven, you may want to flip leaves half way through the timer or rotate your tray(s).



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