

Treasure Barrel

Crispy Potato Chips – Quick & Crunchy Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large Russet potatoes, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp smoked paprika
- [ ] 1 tsp lemon juice

Optional Finish

- [ ] ¼ tsp garlic powder
- [ ] A drizzle of honey (optional)

Instructions

1. Wash and peel the potatoes, then slice them as thinly as possible—about 1/8 inch works well.
2. Submerge the slices in a bowl of cold water for 5 minutes, then pat dry thoroughly with a clean kitchen towel.
3. In a large bowl, toss the dried slices with olive oil, lemon juice, sea salt, smoked paprika, and optional garlic powder until evenly coated.
4. Heat a skillet over medium-high heat. Add a single layer of potato slices; cook for 2-3 minutes per side until golden and crisp, turning gently.
5. Transfer chips to a paper-towel-lined plate, sprinkle a pinch more sea salt, and, if desired, drizzle with a tiny bit of honey while still warm.
6. Repeat with remaining slices, keeping the pan clean between batches for consistent crunch.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, let the coated slices rest for 5 minutes before cooking.
- If using an oven, spread slices on a baking sheet lined with parchment and bake at 425°F, turning once.
- A light sprinkle of fresh herbs right after cooking adds a bright finish.