

# COOK SOME POTATO CHIPS!

I LOVE chips! Hot chips, snack chips, any kind of chips! Do you like chips too? Let's make some at home together!

## What you need:

- Potatoes (I used 4 smallish sweet potato here)
- Oil (I used olive oil)
- Salt
- Chopping board
- Knife
- Vegetable peeler
- Baking tray
- Baking paper
- Oven

## What to do:

1. Remember to always wash your hands well before you start cooking. Give the potatoes a wash too. Preheat your oven to 200 degrees Celsius.
2. Peel your potatoes if you want. I left the skin on mine because I don't like peeling potatoes!
3. Chop the potatoes so they look like chips. I do this by cutting the potato in half and cut chips out of each half. You might need an adult's help with them. Remember to be careful when chopping. Knives are sharp! See how the chips here are roughly the same size? This is so they finish cooking at the same time. It doesn't matter if your chips do not look like mine. They will still taste great!
4. Spread the chips on a baking paper lined baking tray. Don't overcrowd them or have chips too close together or they will not cook properly. Drizzle oil over the chips and some salt. Bake at 200 degrees Celsius for 30 to 45 minutes. The cooking time depends on your oven and size of the chips so check them regularly so they don't burn. The chips are ready when they turn a darker colour and you poke a fork in the chip and it's soft.
5. Take the chips out of the oven and let them cool down a bit before eating. What sauce do you like with your chips? I love sweet chilli aioli.
6. Take a photo of your chips for the [Kids Club Gallery](#). Enjoy!

