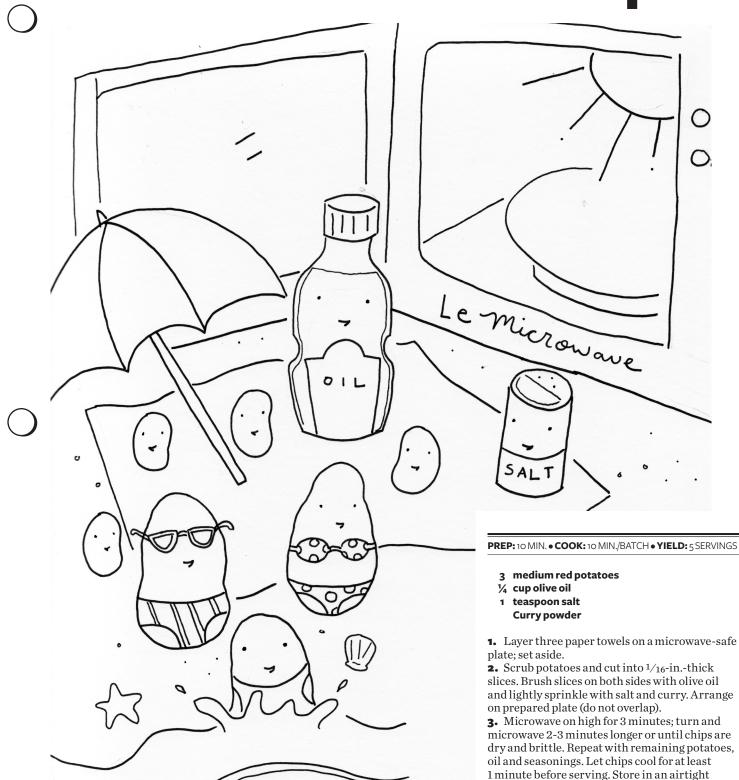
## **Microwave Potato Chips**



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slices. Brush slices on both sides with olive oil and lightly sprinkle with salt and curry. Arrange on prepared plate (do not overlap).

3. Microwave on high for 3 minutes; turn and microwave 2-3 minutes longer or until chips are dry and brittle. Repeat with remaining potatoes, oil and seasonings. Let chips cool for at least 1 minute before serving. Store in an airtight container.

Cumin Crunch Potato Chips: Substitute garlic powder and ground cumin for the curry powder. Nice & Spiced Potato Chips: Substitute chili powder and ground chipotle pepper for the curry powder.

Editor's Note: This recipe was tested in a 1,100-watt microwave.