

# Microwave Potato Chips



**PREP:** 10 MIN. • **COOK:** 10 MIN./BATCH • **YIELD:** 5 SERVINGS

**3 medium red potatoes**  
**¼ cup olive oil**  
**1 teaspoon salt**  
**Curry powder**

1. Layer three paper towels on a microwave-safe plate; set aside.
2. Scrub potatoes and cut into 1/16-in.-thick 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.

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