

Foodnity Recipes

Crispy Sliced Potatoes Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large waxy potatoes, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp smoked paprika
- [ ] ¼ tsp black pepper
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Rinse the sliced potatoes in cold water, then pat them completely dry with a clean kitchen towel.
3. In a large bowl, toss the dry slices with olive oil, sea salt, smoked paprika, black pepper, fresh thyme, and lemon juice until evenly coated.
4. Arrange the slices in a single layer on the prepared baking sheet, making sure they aren’t overlapping.
5. Bake for 20 minutes, then flip the slices and bake another 10-12 minutes until golden and crisp.
6. Remove from oven, let cool briefly, then serve warm with a sprinkle of extra thyme if desired.

Nutrition per serving

180 kcal	4 g	28 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If slices stick, lightly flour the parchment before arranging.
- For extra crunch, sprinkle a pinch of cornmeal over the slices before baking.
- You can drizzle a tiny bit of melted butter on hot slices for added richness.