

# Malanga Chips

## INGREDIENTS

- 12-16 ounce Malanga peeled and thinly sliced
- 4 tablespoons Olive Oil
- ¼ teaspoon Salt

### Note:

The white flesh of malanga is very slippery. It's important to take care when handling, especially when cutting. If you're working with several pieces, keep the peeled ones in a bowl of cold water to slow the browning process. Rinse with fresh cold water and pat dry once you're all done.

SERVINGS: 6  
TIME: 50 MIN



ADAPTED:  
[COOK2EATWELL.COM](http://COOK2EATWELL.COM)



This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. This institution is an equal opportunity provider.

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## PROCEDURE

1. Peel the malanga, rinse and pat dry. Use a mandoline / slicer to make thin slices. Make the slices as thin as possible.
2. Preheat the oven to 325°F
3. Prepare the baking sheets: Use a brush to coat the pan with a thin layer of olive oil (about 1 tablespoon of oil per baking sheet).
4. Arrange the sliced malanga chips on the baking sheets without overlapping and brush a thin layer of olive oil over the chips.
5. Place in oven and bake for 15 minutes. **Note:** rotate baking sheets after 15 minutes in oven if using multiple baking sheets
6. Bake for another 10-15 minutes or until the malanga chips are lightly golden and crispy. Check them after 7-8 minutes or so. Once they start to dry and crisp they will brown very quickly.
7. When they turn golden brown remove the pans from the oven. Immediately sprinkle them with a couple of pinches of salt.
8. Serve and enjoy!

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