## Turnip Chips

### Ingredients from OUR garden:
- 2 large turnips

### Other ingredients:
- 2 tablespoon olive oil
- ½ teaspoon salt
- ½ teaspoon garlic powder
- 1 tsp curry powder
- Baking paper

### Equipment needed:
- Chopping board
- Sharp knives
- Baking tray
- Large bowl
- Small bowl
- Tongs
- Egg flipper
- Serving plate

### Method:

1. Preheat oven to 180C
2. Line a baking tray with baking paper
3. Wash and slice thinly turnips
4. Place turnips in a large bowl
5. In a small place mix together 2 TBS olive oil, ½ tsp salt, ½ tsp garlic powder and 1 tsp curry powder.
6. Cover turnips with spice mixture. Toss to coat turnip chips evenly.
7. Lay turnip chips flat on baking paper.
8. Bake for 15 minutes, flip turnip chips over and bake for an additional 5-10 minutes.
   The majority should be brown and crispy; those that still look white and soft, bake for another 5 minutes until crispy.

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Focus keeper: _______________________________
Quiet Captain: ____________________________
Materials Monitor: _________________________