



Za'atar Baked Chips

INGREDIENTS:

- 6 large Desiree potatoes
- cut into chips/wedges
 - 3 tablespoons za'atar
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon chicken stock powder
 - 1/2 teaspoon salt
 - 1/4 teaspoon ground black pepper
 - EVOO
- Toppings:**
- Garlic dip
 - 1/4 cup roughly chopped coriander OR flat leaf parsley leaves
 - Lemon wedges

INSTRUCTIONS:

1. Pre heat oven to 200C fan forced. In a large bowl combine cut potatoes with za'atar, garlic powder, onion powder, chicken stock powder, salt, pepper and a good glug of EVOO. Mix well to combine and place on a large lined baking tray. Spread evenly avoiding potatoes piling on top of each other.
2. Bake for approximately 45-50 minutes turning chips half way through the cooking time.
3. Serve with garlic dip and coriander/parsley leaves and a squeeze of lemon juice.