



# Salt Bush Chips

## INGREDIENTS:

- 250g saltbush leaves
- 2 tbsp. olive oil
- Garlic to taste

## METHOD:

1. Preheat oven to 180°. Line 2 large baking trays with baking paper
2. Trim centre stems from Saltbush. Toss to coat in oil mixture
3. Spread out in a single layer on prepared trays
4. Bake for 12-15 minutes, swapping trays halfway through cooking time or until leaves are crisp
  - a. Alternatively heat oil in a medium saucepan to 180° then fry until crispy, about 45-50 seconds. Remove from oil and set aside to drain on kitchen paper
5. Serve on their own or crush and sprinkle on salads, or choc deserts for a sweet and salty sensation

