

AIR FRYER EGGPLANT CHIPS

INGREDIENTS

- 1 large eggplant - sliced into ¼-inch rounds
- ½ tsp. Garlic Powder
- ½ tsp. Chili Powder
- ½ tsp. dried Oregano
- ½ tsp. Salt
- 1 tbsp. Olive oil

PREPARATION

1. Mix together the garlic powder, chili powder, oregano, and salt.
2. In a large bowl, add the eggplant slices, olive oil and the prepared spice mix.
3. Toss well to coat each eggplant slice with the spice mix.
4. Lightly spray the air fryer basket with olive oil spray and arrange the eggplant slices in a single layer in the air fryer basket.
5. Air fry at 330°F for 20-25 minutes. Flip the eggplant slices once, till they are slightly crispy.
6. Place the eggplant slices on a wire rack to cool down. They will continue to crisp up as they cool down.
7. Repeat process with the remaining slices. Enjoy!

