

FRIED GARLIC CHIPS

INGREDIENTS

- ¼ cup olive oil (or grapeseed oil if you want the true flavor of garlic)
- 3-4 large garlic cloves - peeled and very thinly sliced



PREPARATION

1. Add garlic slices in cold oil and then heat it up.
2. Once the oil stops bubbling around the edges and the garlic slices turn slightly golden, turn off the oven immediately or the slices will burn out.
3. Place garlic slices on a paper towel to soak up the extra moisture.
4. Top over salad, cauliflower rice, etc. and enjoy.

