

OKRA CHIPS



SERVING SIZE

4



INGREDIENTS

ITEM

QUANTITY

Fresh Okra	4 Cups
White Vinegar	1 Tbsp.
Olive Oil	½ Tbsp.
Kosher Salt	½ Tsp.
Garlic Powder	¼ Tsp.



PREPARATION

- Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
- Wash the okra and pat it dry completely. Trim the stems if needed, but don't cut too deep to avoid the seeds spilling out.
- In a large bowl, toss the okra with white vinegar, olive oil, kosher salt, and garlic powder until well coated.
- Spread the okra in a single layer on the prepared baking sheet, making sure none of the pieces are overlapping.
- Bake for 20-25 minutes, flipping the okra halfway through, until it becomes crispy and lightly browned.
- Let it cool slightly before serving.