Potato, Sage & Garlic Chips

**Ingredients:**
- 15 Pink Potatoes
- Vegetable Oil
- Salt and Pepper
- 20 Sage leaves
- 1 lemon/zest
- 2 cloves Garlic
- Chopped Chives to garnish

**Equipment:**
- Chopping Board & nonslip mat
- Knives
- Peeler
- Baking tray
- Large bowl
- Serving plates with tongs

**Method:**
1. Collect all ingredients and equipment
2. Pre heat the oven to 220c with fan on (school ovens)
3. Read the recipe
4. Wash the potatoes
5. Cut the potatoes into 1 cm slices
6. Lay the slices onto the board. Cut each slice into 1 cm strips.
7. Place into the large bowl. Continue until all potatoes are cut into 4cmx1cmx1cm chips
8. Wash and dry the sage. Add to the bowl with chips
9. Zest the lemon, add to the chips
10. Finely chop the garlic. Add to the chips
11. Drizzle chips with the oil
12. Season with salt and pepper.
13. Toss together to coat with the oil
14. Lay on the baking tray in a single layer
15. Place into the preheated oven and cook for 15 - 20 mins turning half way through to brown evenly and prevent sticking
16. When potato has browned and sage is crisp remove from the oven
17. Serve on plates with tongs garnished with the chopped garlic chives