

Havuç Cipsi

Crispy oven-baked carrot chips recipe with herbs and spices. Healthy, low-calorie snack perfect with dips. Easy homemade vegetable chips in 30 minutes.

15 min

HAZIRLIK

15 min

PIRME

30 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Havuç Cipsi

Malzemeler

- 3 carrot
- 1 tsp chili flakes
- 1 tsp dry mint
- 1 tsp salt
- 3 tbsp olive oil

Yapılış

- Prepare the oven and equipment**

Preheat oven to 180°C (356°F). Line a large baking sheet with parchment paper.
- Prepare the carrots**

Wash and peel 3 large carrots, then pat completely dry with paper towels. Using a mandoline slicer or sharp knife, cut carrots into very thin slices, about 2mm thick, keeping slices as uniform as possible.
- Season the carrots**

In a large bowl, combine 1 teaspoon red pepper flakes, 1 teaspoon salt, 1 teaspoon dried mint, and 3 tablespoons olive oil. Add sliced carrots and toss with your hands until every slice is evenly coated with the oil and spices.
- Arrange for baking**

Arrange seasoned carrot slices in a single layer on the prepared baking sheet, making sure slices don't overlap. Use a second baking sheet if needed to avoid crowding.
- Bake until crispy**

Bake for 10-15 minutes, checking every 2-3 minutes during the last 5 minutes to prevent burning. Chips are done when they're golden brown around the edges and feel crispy when gently touched with a fork.
- Cool and serve**

Remove from oven and let cool on the baking sheet for 2-3 minutes to allow chips to become fully crisp. Serve immediately while warm and crunchy.

İpuçları

Wash and peel carrots thoroughly, then pat completely dry with paper towels to remove excess moisture before slicing.

Use a mandoline slicer for perfectly uniform slices that will cook evenly. If you don't have one, use a sharp knife and take your time to cut consistently thin slices.

Don't overcrowd the baking sheet – arrange carrot slices in a single layer with space between each piece for optimal air circulation and crispiness.

Season the chips after baking rather than before to prevent the seasonings from burning and to maintain maximum crispiness.

Let the chips cool completely after baking – they'll continue to crisp up as they cool down.

Try different oils like avocado oil or coconut oil for varied flavors and higher smoke points.

Keep a close eye during the last 5 minutes of baking, as carrot chips can go from golden to burnt very quickly.

For extra crispiness, lightly salt the sliced carrots and let them sit for 10 minutes, then pat dry before oiling and baking.