Pumpkin chips with parsley salt

Ingredients

1 kg Butternut pumpkin
1 ½ Tablespoons cornflour
Spray oil
Handful of flat leaf parsley
Salt and pepper

Method

1. Preheat oven to 200 oC.
2. Preheat grill on high.
4. Cut butternut pumpkin into 1cm by 10cm batons.
5. Place in a bowl of cold water. Set aside for an hour to soak (this removes the starch)
7. Place in a single layer over a baking tray lined with baking paper. Spray with oil and season with salt and pepper.
8. Bake for 15 minutes, or until tender, turning occasionally.
9. Then place under the grill, cook pumpkin chips turning for 2-3 minutes or until golden.
10. Serve sprinkled with flat leaf parsley and salt if needed.