

# 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.
3. Chop parsley set aside.
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)
6. Drain well and pat dry with paper towel. Sprinkle with cornflour. Toss to combine.
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.