Roasted Potato Peels
Serves 1-2

Ingredients
- Potato peels
- Olive oil
- Salt to taste
- Optional: other seasonings or toppings, such as green onion

Directions
1. Preheat the oven to 400°F. Line a baking sheet with parchment or a silicone baking mat, or brush with oil.
2. Toss potato peels with enough olive oil for a light coating and a sprinkle of salt. Spread evenly into one layer on a baking sheet.
3. Bake for 10-15 minutes, turning once or twice, until golden brown and crisp. Watch carefully for the last few minutes to make sure they don't burn.

Notes
- In many recipes, you can leave the potato skins on. However, for certain recipes, the texture may be better without peels (e.g. mashed potatoes made with russet potatoes).

Recipe from Don’t Toss That! Creative Uses for Food Scraps cooking class, Spring 2020