

# Roasted Potato Peels

Serves 1-2



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



## 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