



SIMPLE STORE CUPBOARD & MONEY-SAVING LEFTOVER RECIPES

POTATO SKIN CRISPS

MAKES ENOUGH FOR 4 Who doesn't love a potato skin, even more so when its crispy! This very very simple recipes gives you something to snack on that would normally end up in the bin, it only takes minutes but worth keeping the peelings aside.

INGREDIENTS

Potato skins 120g

Rapeseed oil 4ml

Smoked paprika 1 tsp

Cumin ½ tsp

Salt ½ tsp

STEP 1.

Keep all your potato peelings – keep in water until you require them, once read dry completely before use.

STEP 2.

Pre-heat the oven to 220°C.

STEP 3.

On a baking tray drizzle the oil all over the peelings, then add paprika, cumin & rub into the skins.

STEP 4.

Bake for 8 minutes or until golden brown & crisp.

STEP 5.

TO ASSEMBLE THE DISH

Season with salt & allow to cool before dipping into your hummus!