

**Cinnamon Sweet Potato Chips**

**Ingredients:**

2 sweet potatoes, peeled and thinly sliced

1 tablespoon melted butter

½ teaspoon salt

2 teaspoons brown sugar

½ teaspoon ground cinnamon

**Directions:**

1. Preheat oven to 400 degrees F. Grease two baking sheets.
2. Arrange sweet potato slices in a single layer onto baking sheets. Stir together butter, salt, brown sugar, and cinnamon in a small bowl; brush onto sweet potato slices.
3. Bake in preheated oven until edges curl upwards, about 20 to 25 minutes.

**Nutrition Facts (Per Serving)**

Calories 157 Prep: 15 minutes

Protein 2.3 g (5% DV) Cook: 20 minutes

Carbohydrates 31.1 g (10% DV) Total: 35 minutes

Fat 3.0 g (5% DV) Servings: 4

Cholesterol 7.6 mg (3% DV) Yield: 4 servings

Sodium 389.9 mg (16% DV)