



Makes 4 cups potatoes + $\frac{3}{4}$ cup dip
Preparation Time: 30 minutes
Cook Time: 20 minutes

INGREDIENTS:

2 lb. small red, Yukon gold, purple, and/or sweet potatoes, cut into $\frac{1}{4}$ -inch-thick slices

1 Tbsp. lemon juice

1 tsp. dried Italian seasoning, crushed

$\frac{5}{8}$ tsp. garlic powder, divided

Sea salt, to taste

Freshly ground black pepper, to taste

$\frac{3}{4}$ cup purchased hummus

$\frac{1}{4}$ cup roasted red peppers, rinsed and drained

$\frac{1}{8}$ tsp. smoked paprika

Potato Snackers with Red Pepper Dip

Using a combination of potato types gives these lightly seasoned crisps a variety of flavors and textures. Enjoy them with semi-homemade roasted red pepper hummus. Discover more of our delicious vegan [potato meals](#).

By Nancy Macklin, RDN

- 1 Preheat oven to 400°F. Line two large baking sheets with parchment paper or silicone baking mats. Place potatoes in a single layer on prepared pans. Bake 5 minutes. In a small bowl stir together lemon juice, Italian seasoning, the $\frac{1}{2}$ tsp. garlic powder, and 2 Tbsp. water. Brush over potatoes. Bake 15 to 20 minutes more or until potatoes are tender, brushing with additional lemon juice mixture if potatoes look dry.
- 2 Remove pan from oven; remove parchment. Preheat broiler. Turn potatoes over. Broil 4 to 6 inches from heat 4 to 5 minutes or until lightly crisp around edges. Season with salt and black pepper.
- 3 Meanwhile, in a blender or food processor combine the remaining ingredients. Cover and blend until smooth. Serve with potatoes for dipping.