



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Delicata Squash Chips**

#### **Notes**

- Delicata are the football shaped, striped squash.
- These delicata chips are a staple dish here at Wolf Pine Farm. They are a great treat as a snack, appetizer, or side dish. You can adjust the cooking time (approximately 10-20 minutes) to the level of crispiness you desire. They can be from tender to chewy to crispy, depending upon how you like them. And the oven temp is flexible (350° - 400° is fine, just check more frequently the higher the temp.), so you can be baking something else at the same time.
- To prep the squash - For circles -- cut the ends off the delicata squash and use a spoon or butter knife to scoop out the seeds and pulp. (When you're in hurry, just cut the squash in half length-wise, scoop the seeds with a spoon and cut into half-moons. This will save a little fussing.)

#### **Ingredients**

Delicata squash Oil (olive or other) for brushing	Salt and pepper to taste
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#### **Instructions**

1. Preheat oven to 375
2. Slice squash into thin slices. A food processor works well if you want super-thin chips. Keeping the thickness as uniform as possible will give you a uniform softness/crunchiness at the end.
3. Toss the squash in oil and any salt/pepper/other herbs you desire
4. Oil the bottom of a cookie sheet
5. Add squash and bake for 5 minutes (more or less depending on desired crunchiness, etc.). Flip with a spatula and bake another 5 minutes.
6. Enjoy!