



<http://chefterrirees.com>

# PARMESAN-SAGE CHIPS

Time: 10 minutes

Yield: approximately 14 chips

## INGREDIENTS

- 1 cup grated Parmesan cheese
- 1 tablespoon fresh sage
- Coarse black pepper
- Pink rock salt

## DIRECTIONS

Heat oven to 350 degrees. Line a sheet pan with a Silpat or parchment paper that has been sprayed with nonstick spray.

Mix together cheese, sage and pepper. Drop by tablespoons on prepared sheet pan. Bake about 4 to 6 minutes, watching carefully, until the mixture melts and the edges are very slightly brown.

Remove from oven and let stand for a few minutes. With a spatula, carefully remove chips from the pan and let cool on a wire rack.

Chips will keep for 2 to 3 days in a tightly covered container.