



Herbed Won Ton Chips

Donna served these delicious chips at the Dried Herbs and Dried Flowers event at Missouri Botanical Garden on September 29, 2018.

Preheat oven to 350 degrees F.

Either spray a cookie sheet with cooking oil spray or use parchment paper.

Cut won ton skins in half and place them on cookie sheet.

Spray the won tons lightly with cooking oil spray.

Drizzle your favorite chopped herb or a combination of herbs on the skins.

Put in oven for about 2 minutes, take them out, turn them over, and bake another 2 minutes.

Once out of oven, put on a rack to cool.

Don't leave chips on cookie sheet or they will keep cooking.

These crisp up quickly.

Store in an air tight container.

Suggested herbs include rosemary, thyme, basil, dill, lemon verbena, and mints.

Add a little bit of sugar for sweetness or parmesan cheese for savory.