



## Stuffing-Flavored Potato Chips

 **Gluten Free**  **Dairy Free**

READY IN



**45 min.**

SERVINGS



**8**

CALORIES



**1145 kcal**

SIDE DISH

### Ingredients

- 1 teaspoons pepper black freshly ground
- 0.5 cup celery leaves yellow loosely packed
- 1 tablespoon celery seed
- 1 tablespoon chicken bouillon instant
- 2 tablespoons rosemary leaves fresh
- 0.5 cup sage fresh loosely packed
- 2 teaspoons marjoram
- 1 tablespoons ground sage

- 2 teaspoons onion powder
- 1 quart vegetable oil; peanut oil preferred
- 2 pounds baking potatoes scrubbed ( 3 large)

## Equipment

- bowl
- paper towels
- whisk
- mandoline
- wok
- dutch oven
- salad spinner
- deep fryer

## Directions

- Slice potatoes into 1/16th- to 1/8th-inch slices on a mandoline slicer into a large bowl. Cover with cold water, drain, and repeat until water is clear (about 4 changes). Keep potatoes submerged in cold water and set aside.
- Finely mince celery leaves, sage leaves, and rosemary leaves and transfer to a small bowl.
- Add chicken bouillon, celery seed, black pepper, marjoram, and onion powder and whisk to combine. Set aside.
- Heat peanut oil in a large wok, deep fryer, or Dutch oven to 350°F. Line a large bowl with paper towels and have ready. Working in four batches, remove potato chips from water and spin dry in a salad spinner.
- Add to oil one chip at a time, working quickly, until all chips are in the oil. Temperature will drop. Adjust heat to maintain temperature between 275 and 300°F (chips should bubble vigorously). Cook, agitating and flipping chips occasionally with a large metal spider until bubbles reduce to a faint trickle, removing chips as they finish cooking and transferring to the paper towel-lined bowl.
- Sprinkle each batch with 1/4 of seasoning mixture while still hot, tossing to coat, and transfer to a large bowl to cool. Repeat until all chips are cooked and coated.

Chips can be served immediately or allowed to cool and stored in sealed zipper-lock bags or containers at room temperature for up to 1 week.

## Nutrition Facts

**PROTEIN 0.97%** **FAT 91.43%** **CARBS 7.6%**

### Properties

Glycemic Index:18.59, Glycemic Load:16.21, Inflammation Score:-4, Nutrition Score:15.088695702345%

### Flavonoids

Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Apigenin: 1.01mg, Apigenin: 1.01mg, Apigenin: 1.01mg, Apigenin: 1.01mg Luteolin: 5.88mg, Luteolin: 5.88mg, Luteolin: 5.88mg, Luteolin: 5.88mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

### Nutrients (% of daily need)

Calories: 1145.41kcal (57.27%), Fat: 118.72g (182.65%), Saturated Fat: 20.1g (125.65%), Carbohydrates: 22.21g (7.4%), Net Carbohydrates: 20.03g (7.28%), Sugar: 0.95g (1.06%), Cholesterol: 0mg (0%), Sodium: 26.74mg (1.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.66%), Copper: 2.6mg (130.12%), Vitamin E: 18.65mg (124.36%), Vitamin B6: 0.42mg (21.09%), Manganese: 0.38mg (19.16%), Potassium: 540.03mg (15.43%), Vitamin K: 12.07µg (11.5%), Iron: 1.64mg (9.09%), Vitamin C: 7.37mg (8.93%), Magnesium: 35.03mg (8.76%), Fiber: 2.18g (8.71%), Phosphorus: 73.01mg (7.3%), Vitamin B1: 0.11mg (7.05%), Vitamin B3: 1.27mg (6.35%), Folate: 22.95µg (5.74%), Calcium: 48.58mg (4.86%), Vitamin B5: 0.39mg (3.89%), Zinc: 0.47mg (3.12%), Vitamin B2: 0.05mg (3.04%), Vitamin A: 100.67IU (2.01%), Selenium: 0.71µg (1.01%)