Prep time: 15 minutes | Cook time: 35–40 minutes | Total time: 50–55 minutes

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Equipment

- Sharp chef’s knife or mandoline slicer
- Large mixing bowl
- Baking sheet (large enough to arrange slices in a single layer)

- Parchment paper or silicone baking mat
- Kitchen towel or paper towels

Instructions

Step 1: Preheat the Oven

Preheat your oven to 220°C (425°F) with a rack positioned in the center. If using a fan-assisted oven, reduce to 200°C (400°F). A hot oven is essential for achieving crispy edges.

Step 2: Slice the Potatoes

Slice the washed, unpeeled potatoes into rounds about 5–6 mm (¼ inch) thick. Use a sharp knife or mandoline for even slices—uniform thickness ensures even cooking. Too thin, and they'll burn; too thick, and they'll stay soft in the middle.

Step 3: Remove Excess Starch

Place the slices in a bowl of cold water and let them soak for 10 minutes, then drain and pat thoroughly dry with a clean kitchen towel. Removing surface starch prevents sticking and helps the slices crisp rather than steam. Drying is critical—any lingering moisture will steam the potatoes instead of roasting them.

Step 4: Season and Coat

Return the dry slices to a large bowl. Drizzle with olive oil and add salt, pepper, garlic powder, and smoked paprika. Toss gently with your hands or a spatula until every slice is evenly coated.

Step 5: Arrange on the Baking Sheet

Line your baking sheet with parchment paper. Arrange the slices in a single layer, ensuring they don’t overlap—crowding causes steaming. For best results, leave a small gap between each slice.

Step 6: Roast

Roast on the center rack for 35–40 minutes total, flipping the slices halfway through (at the 18–20 minute mark) with tongs or a spatula. Flip gently to avoid tearing.

Step 7: Check for Doneness

The slices are ready when they are deep golden brown with visibly crisp, curled edges and a fork pierces the center easily. If they need more color, roast for an additional 3–5 minutes, watching closely to prevent burning.

Step 8: Finish and Serve

Remove from the oven and, if desired, sprinkle immediately with grated Parmesan and fresh herbs. Let rest for 2–3 minutes before serving—this allows the edges to firm up further. Serve hot.

Time and Intensity Guide

Stage	Time	Intensity Level
Preheating oven	10–12 min	Low (passive)
Slicing potatoes	8–10 min	Medium (active, focus needed)
Cold water soak	10 min	Low (passive)
Drying and seasoning	5 min	Medium (active)
Arranging on sheet	3–4 min	Low–Medium

Stage	Time	Intensity Level
Roasting (first half)	18–20 min	Low (passive)
Flipping slices	2–3 min	Medium (active)
Roasting (second half)	15–20 min	Low (passive)
Finishing and resting	3–5 min	Low

Overall intensity: Low to Moderate — mostly hands-off oven time with short bursts of active preparation.

Tips for Maximum Crispiness

- Dry thoroughly. Moisture is the enemy of crispness; pat slices completely dry before oiling.
- Don’t overcrowd. Use two baking sheets if necessary—slices need breathing room.
- Preheat the pan (optional). Place the empty baking sheet in the oven for 5 minutes before arranging slices for an extra-crisp bottom.
- Salt timing. Salt before roasting for flavor; add a light extra pinch right after baking for texture.
- Watch the final minutes. Thin edges can go from golden to burnt quickly—stay nearby near the end.

Variations

- Spicy: Add ½ teaspoon cayenne pepper and a pinch of chili flakes.
- Herb-Garlic: Toss with minced fresh garlic and chopped parsley after roasting.
- Cheesy: Top with shredded cheddar in the last 5 minutes of baking.
- Air Fryer: Cook at 190°C (375°F) for 15–18 minutes, shaking the basket halfway.

Serving Suggestions

Serve alongside roasted chicken, grilled steak, burgers, or fish. They also work as a snack with a dipping sauce such as garlic aioli, sour cream and chive, or spicy ketchup.

Nutrition Information (per serving)

Based on 4 servings, including olive oil and Parmesan; values are approximate.

Nutrient	Amount per Serving
Calories	~230 kcal

Nutrient	Amount per Serving
Total Fat	11 g
— Saturated Fat	2 g
Carbohydrates	29 g
— Dietary Fiber	3 g
— Sugars	2 g
Protein	4 g
Sodium	~420 mg
Potassium	~700 mg
Vitamin C	~15% DV
Iron	~6% DV