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  1. **Pumpkin Chips with Parsley Salt**

Pre heat over 200c

* + - 1. 1 kg pumpkin cut into 1cm x 10cm batons.
      2. Place in a bowl of cold water, set aside for 30 minutes (this
      3. removes starch) Drain well and pat dry with paper towel. Sprinkle with 1 tablespoon cornflour, toss to combine. Place in a single layer over a baking tray lined with foil. Spray with oil. Bake in oven turning occasionally until tender. Preheat grill on high. Cook pumpkin chips, turning, for 2-3minutes or until golden brown. Serve sprinkle with finely chopped parsley and salt.