



## Rezepte aus der Behr Küche

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### Butternut Pumpkin Chips



- 4**  
1 butternut pumpkin  
2 tbsp. olive oil  
1 tsp. dried thyme  
Pinch of salt and pepper  
Bread crumbs if necessary
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Peel, halve and scoop out the seeds from the butternut pumpkin. Cut the pure pumpkin flesh into sticks. Then mix the olive oil with the spices and lightly cover the pumpkin sticks with it. Place the pumpkin sticks on a tray lined with baking paper and sprinkle with bread crumbs, if preferred. Bake in the oven at 200°C/400°F/Gas 6 for 30 to 40 minutes.