



# Dehydrated Kiwi Chips

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## DIRECTIONS

**Harvest:** kiwis

Bulk serving

**Supplies:**

- Knives to cut kiwis
- Dehydrator

**Directions:**

Peel and cut kiwis into slices. Lay the slices in a single layer on the tray of the dehydrator and dehydrate at 135 degrees F for 12-18 hours.

**Fun Fact:**

Kiwis contain an enzyme called actinidin, which can also act as a natural meat tenderizer.

