

### Honey Mustard Sesame Chips

3 Natural Ovens Bagels (*100% Whole Wheat\** or *Everything\**) sliced into 8 or 9 thin layers  
4-oz. honey  
2 tablespoons dry mustard  
1 tablespoon tumeric  
2 tablespoons sesame seed, toasted

***Enjoy this healthy low fat snack!  
Store chips in a tightly  
sealed container.***

*\*If these Natural Ovens products  
are not available in your store,  
contact customer service.*

- In a small bowl, combine dry mustard and tumeric. Set aside.
- Evenly spread top side of each bagel slice with honey. Place them on greased baking sheets.
- While honey is still moist immediately sift mustard/tumeric blend onto each slice. Sprinkle each with sesame seed.
- Bake in a 375° oven until slices begin to turn a light golden on the edges. Turn off oven and open oven door partway. Allow chips to remain in warm oven to finish crisping.



*Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist*