

road test

alternative chips

When you want something besides plain potato, these crunchy chips, from corn to quinoa, are flat-out fantastic.

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BEST POPCORN

Popcorn, Indiana, White Cheddar Chip'ins

These air-popped kernels, pressed into light, snappy triangles, have a deliciously sharp, real Cheddar flavor.
TO BUY: \$4 for 3 ounces, at supermarkets.



BEST SWEET POTATO

Food Should Taste Good Original Sweet Potato Kettle Cooked Chips

Close to a potato chip but more virtuous, these thin slivers are salty-sweet perfection and made with only sweet potatoes, oil, and sea salt.
TO BUY: \$3.40 for 4.5 ounces, at supermarkets.



BEST QUINOA

Simply7 Sea Salt Quinoa Chips

A whopping 9 grams of protein are packed into a serving of these airy ridges, but the irresistible nutty flavor makes them feel like a snacking indulgence.
TO BUY: \$3.20 for 3.5 ounces, at supermarkets.



BEST BEAN

Beanitos Nacho Cheese White Bean Chips

The flavors of decadent nachos—rice, beans, sharp Cheddar, tomato, and onion—packed into a single chip. Pair with salsa or guacamole for an epic ensemble.
TO BUY: \$3.50 for 6 ounces, at supermarkets.



BEST MIXED VEGETABLE

Terra Exotic Harvest

The vibrant hues of earthy blue potatoes, sweet carrots, and rich kabocha squash make for a mult textured mix that can stand alone on a cocktail buffets.
TO BUY: \$4.50 for 6 ounces, at supermarkets.



BEST FRUIT

Good Health Cinnamon Apple Chips

A spiced sugar dusting coats wafer-thin slices of crisp red apple. Great for kids' lunches or as a healthy, crunchy dessert.
TO BUY: \$3.30 for 2.5 ounces, at supermarkets.



how about a main dish?

Go to realsimple.com/barbecue for dozens of delicious hamburgers and hot dogs to round out your summer spread.