

KALE CHIPS

INGREDIENTS



Large bunch	Kale (with ribs & stems removed) (washed & patted dry)
1 T	Extra-virgin olive oil (might need more depending on how much kale)
1/4 t	Salt (might need more depending on how much kale)

BAKING INSTRUCTIONS

- 1** Preheat oven to 400 degrees
- 2** Make sure the top rack is about 1/3 of the way down from the top of the oven & the middle shelf is spaced about 1/3 of the way from the bottom of the oven
- 3** Place kale leaves on cookie sheet pans with short sides but don't overlap the leaves
- 4** You may need to make several batches depending on how much kale you have
- 5** Brush the leaves lightly with the olive oil & sprinkle with salt
- 6** Switch the pans positions after 6 minutes
- 7** Bake until most leaves are crisp between 8 & 12 minutes

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