Kale Chips
Ready in 20 minutes, serves 8

Ingredients
● 2 bunches of kale
● drizzle olive oil
● light seasoning with choice of seasoning

Materials
● measuring utensils
● baking sheet
● large bowl
● parchment paper
● salad spinner
● strainer

Directions
1. Preheat an oven to 350° and line baking sheet with parchment paper
2. Using a strainer wash kale under cool running water and dry using a salad spinner
3. Tear kale into bite-size pieces and remove the stems
4. Completely pat dry
5. In a large bowl toss torn kale inside and drizzle with oil and sprinkle with seasoning
6. Spread seasoned kale onto a baking sheet and bake for about 15 minutes
7. Remove from oven when edges of kale start to brown, allow cooling before eating