Kale Chips Recipe



PREP TIME: COOK TIME: TOTAL TIME: 5 MINUTES 10-12 MINUTES 15 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 4 Servings

Ingredients:

- 6-8 oz. Organic Chopped Kale
- 1 TBSP Extra Virgin Olive Oil
- 2 Pinches Salt
- 3 Pinches Garlic Powder
- 1 TBSP Lemon Zest (optional)

Instructions:

- 1. Preheat oven to 425 degrees.
- 2. Lightly spray baking sheet with olive oil be sure to go light.
- 3. Pour chopped kale into large bowl. Add salt, garlic powder, lemon zest and olive oil.
- 4. Mix well with spoon.
- 5. *Note:* Too much olive oil makes for soggy kale chips the less oil the better. Once you mix it with the spoon the kale will be coated with oil.
- 6. Bake at 425 for approximately 8-10 minutes. Watch closely so does not burn.

*Try and use all organic ingredients if possible.

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