

# Tuscan Kale Chips

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YieldMakes 24

Ingredients

12 large Tuscan kale leaves, rinsed, dried, cut lengthwise in half, center ribs and stems removed

1 tablespoon olive oil

Preparation

Preheat oven to 250°F. Toss kale with oil in large bowl. Sprinkle with salt and pepper. Arrange leaves in single layer on 2 large baking sheets. Bake until crisp, about 30 minutes for flat leaves and up to 33 minutes for wrinkled leaves. Transfer leaves to rack to cool.