

# Lemon-Pepper Kale Chips

## Ingredients

---

- 8 Dinosaur Kale Leaves (stemmed)
- 1 T Olive Oil
- 1 Lemon (zested)
- 0 ds Salt
- 0 ds Ground Black Pepper

## Instructions

---

- 1.Preheat the oven to 375 degrees. Rub the kale with the oil, evenly coating both sides; cut into 2-inch pieces.
- 2.Spread out the pieces evenly on 2 parchment-lined baking sheets; season with salt and pepper. Bake, rotating and switching the pans halfway through cooking, until crisp, about 8 minutes.
- 3.Zest the lemon over hot chips.