Baby Kale Chips

Ingredients

- 4 c Baby Kale (loosely packed)
- 1 T Olive Oil
- 1/8 t Kosher Salt
- 0 ds Ground Black Pepper
- 0 ds Garlic Powder

Instructions

- 1.Preheat oven to 275 F.
- 2.Spray a large baking sheet with nonstick spray.
- 3. Pile baby kale leaves in the middle of the baking sheet
- 4.Drizzle with olive oil then sprinkle with salt, pepper, and garlic powder. Using your hands, toss well to combine.
- 5. Spread kale out in a single layer. Make sure leaves are not overlapping.
- 6.Bake 20 25 minutes, until leaves are very crisp.