

## **CRISPY KALE CHIPS** **Messliss d'Arabian**

Preheat oven to 275 F

Remove ribs from one head of kale. Break the large leaves into quarters (3-4 inches).

Toss in a bowl with 2 tablespoons olive oil & some sea salt.

Roast on rimmed baking sheets until crisp & brown around the edges (about 15 minutes). Stir half way through cooking.

If not crisp enough, return pan to oven for 5 or more minutes.