

KALE CHIPS

Preheat oven 425 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

2 sliced garlic cloves

grated lemon peel

lemon juice

salt & pepper

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.