

SMOKY KALE CHIPS

Preheat oven 350 F.

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

Toss in a bowl with:

1 tablespoon olive oil

1 teaspoon smoked paprika

¼ teaspoon 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.