

KALE CHIPS

(from Anne Burrell)

1 bunch of kale leaves
olive oil
salt and pepper

Wash the kale leaves, dry them well, cut them in half lengthwise, removing the central, thick stem.

Place them in a single layer over a rimmed baking dish, spray olive oil lightly over the leaves, season with salt and pepper. Repeat the misting with olive oil on the other side of the leaves. Gently toss them around, trying to distribute the oil throughout the leaves.

Place them back on the baking dish in a single layer, trying not to overlap them too much. Bake on a 250 F oven for 30 to 35 minutes. Keep an eye on them, remove leaves that start to crisp up too much.