

Easy Kale Chips

Yield: Around 4 cups ——— **Prep time:** 5 min. ——— **Cook time:** 20 min. ——— **Total Time:** 25 min.

Ingredients:

- 1 bunch dino or curly kale, washed, destemmed and torn into bite-sized pieces
- 1 tsp extra virgin olive oil
- 1 TBSP fresh lemon juice
- 1 TBSP nutritional yeast
- 1 tsp sea salt
- dash of cayenne

Directions:

1. Preheat oven to 300°F.
2. Mix together kale with all additional ingredients with hands to thoroughly coat the kale pieces and spread evenly over baking sheet.
3. Bake 10-20 minutes, until just beginning to crisp but not char. Chips will continue to crisp as they cool.
4. Cool completely and store in air-tight container for up to a week.



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