



# Crispy Kale Chips

🕒 30–50 Min   

## Preparation

- 1 Carefully strip away the kale leaves, discard the stalks and cut into bite-sized pieces. Thoroughly wash the kale and then allow to dry.
- 2 Add the kale to a bowl, drizzle with olive oil and season with salt.
- 3 Then arrange across several baking trays and sprinkle with ground cumin.
- 4 Preheat the oven to 120°C (248°F) and bake for 20–30 minutes with the door slightly open. Allow to cool and enjoy.

## Ingredients 2 Portions

♦ = Kotányi Produkte

- |         |                    |
|---------|--------------------|
| 1       | Kale leaves, whole |
| 5 tbsp. | Olive oil          |
| 1 pinch | ♦ Turmeric, Ground |
| 1 pinch | ♦ Sea Salt, Coarse |

