

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