



Ingredients 2 Portions

♦ = Kotányi Produkte

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

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.

