

## **Kale Chips**

**Source:** Chef Scotty

**Yield:** 4 servings

1 bunch kale

1 T     your favorite spice blend

1. Wash the kale and tear into 2-3" pieces.
2. Toss with your favorite spice blend
3. Spread on a sheet pan and place in a 200°F oven.
4. Toss chips every 10 minutes and continue to cook until they are completely dried and crisp.
5. Cool and enjoy. Store leftovers in an airtight container.

### **Chef Scotty's Notes:**

Try making these with one of the low-salt spice blends for a healthy alternative to most store-bought chips.

## **WSU Clark County Master Food Preservers**

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### **Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline

564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on August 21, 2020.

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>