Kale Chips



1 bunch kale olive oil spray salt Pre-heat oven to 350°F.

Wash and rinse the kale and then de-stem the leaves with a small knife.

Tear the leaves into small bite-sized pieces.

Place the kale in a even single layer on a baking tray lined with parchment paper. Spray the kale lightly with olive oil and sprinkle with salt.

Bake the kale for 10-15 minutes or until the kale is dry and crisp.

Serve

Per Serving (excluding unknown items): 7 Calories; trace Fat (31.4% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 11mg Sodium; trace Total Sugars; 0mcg Vitamin D; 53mg Calcium; trace Iron; 73mg Potassium; 12mg Phosphorus. Exchanges: