

# Spicy Kale Chips



## Ingredients

1 bunch kale, stems removed and leaves torn into 2-inch pieces

2 tablespoons extra virgin olive oil

1 tablespoon chili flakes

Dash paprika or cayenne (optional)

Sea salt

## Directions

Preheat oven to 200 degrees.

In a large bowl, drizzle kale with oil.

Season with chili flakes, paprika or cayenne and sea salt. Toss until evenly coated.

Transfer to a rimmed baking sheet and bake for 30 minutes. Remove from oven and, using a spatula, flip kale leaves over.

Return to oven and continue cooking until kale is dry and crisp, 20 to 25 more minutes.

Let cool completely. Store in an airtight container for up to 3 days.