

Kale chips greek style

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Ingredients

300g Kale, washed stems removed and roughly torn.

Sea Salt.

2 tablespoons of extra virgin olive oil.

$\frac{1}{2}$ cup grated parmesan.

$\frac{1}{4}$ cup dried oregano/rosemary leaves.

1. Wash your kale and pat dry.

2. Take your olive oil and massage the kale.

3. Mix through your salt and grated parmesan, until each piece is coated with oil.

If you have dried oregano sprinkle over then pop in the oven and cook for 15 minutes or until crisp. They burn easily so keep checking.

Remove from the oven, place a paper towel then onto a platter