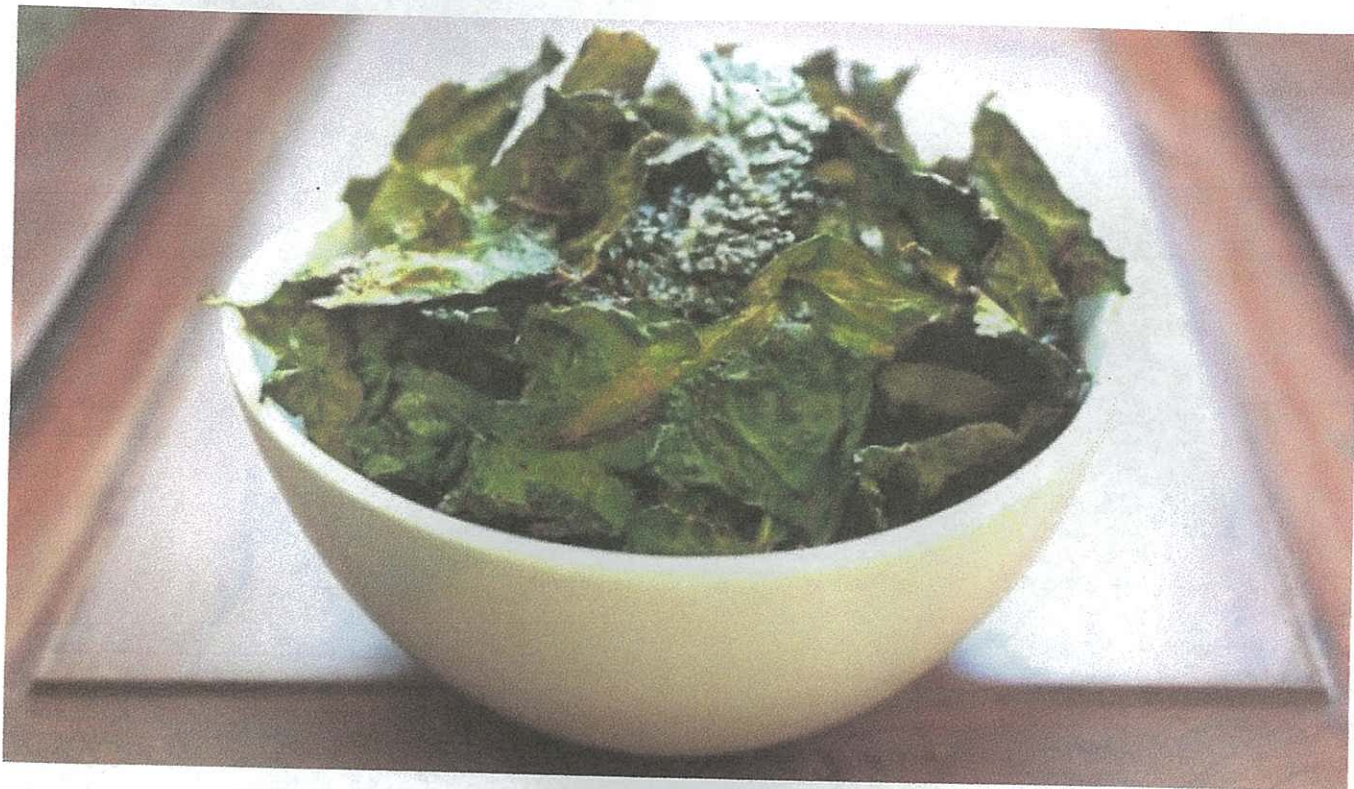


# Kale chips



## Ingredients

2 bunches kale, thick stems removed and leaves sliced crosswise into 5cm ribbons

2 tbs extra virgin olive oil

Finely grated zest of 1 lemon (preferably unwaxed or organic)

Flaked sea salt or coarse salt, for sprinkling

This is how to get some gorgeous green into you! Recipe by Tad Lombardo. Photo by Kasey Shuler.

## Method

### STEP 1

Preheat oven to 190°C.

### STEP 2

Toss kale with oil, and spread in a single layer on each of 2 baking sheets.

### STEP 3

Bake until crisp, about 15 minutes. Toss kale and rotate sheets halfway through.

### STEP 4

Let cool on sheets.

### STEP 5

Handwritten: Sprinkle with lemon zest, salt and toss to coat.