Kale chips Greek-style

Ingredients

300g kale, washed stems removed and roughly torn

Sea salt

2 tbsp of extra virgin olive oil

1/2 cup grated parmesan

1 Tbsp dried oregano/chopped rosemary leaves

Method:

1. Heat oven to 200oC
2. Cut the kale leaves half length. Wash your kale leaves and pat dry.
3. Take your olive oil and massage the kale until well coated, sprinkle the salt on.
4. Lay out on two trays, each lined with baking paper. Sprinkle with the cheese and herbs.
5. Bake in the oven for 6-8 minutes until the edges are starting to crisp and the parmesan has turned a little golden.
6. Let cool and serve on a platter.