

# Tuscan Kale Chips

(from former Roostblog.com)

A bunch of Tuscan kale leaves (also referred to as lacinato kale), rinsed, dried and thick part of stems cut off - normal Kale works well too

Olive oil

Salt

Preheat oven to 250°F. Toss kale with oil in large bowl. Sprinkle with salt. Arrange leaves in single layer on 2 large baking sheets. Bake until crisp, about 30 minutes for flat leaves and up to 33 minutes for wrinkled leaves. Transfer leaves to rack to cool slightly then dig in!