Cool Ranch Kale Chips

Ingredients:
- 1 ½ tbsp of Ranch dry seasoning
- 3/4 tsp of paprika
- 1/2 tsp of ground garlic
- ½ tsp of ground onion
- ½ tsp of salt
- A pinch of pepper
- 2 tbsp of olive oil
- About 10 medium-sized kale leaves

Instructions:
1. Mix the seasoning together in a medium sized bowl.
2. Wash and chop the kale into 2-inch by 2-inch sections, avoiding the veins.
3. Coat the kale in olive oil and add to seasonings. Mix well.
4. Place kale on a baking sheet and bake at 300°F for 15 minutes, or until crisp. Watch carefully.