

## Cool Ranch Kale Chips

Ingredients:

- 1 <sup>1</sup>/<sub>2</sub> tbsp of Ranch dry seasoning
- 3/4 tsp of paprika
- 1/2 tsp of ground garlic
- <sup>1</sup>/<sub>2</sub> tsp of ground onion
- $\frac{1}{2}$  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. <u>Watch carefully.</u>