

THE BEST KALE CHIPS IN THE WORLD

Yield: 6 Servings Cost/Serving: \$0.27

Ingredients:

1 1/2 cups kale, raw, stemmed, and cut into chipsized pieces 1 tsp olive oil 1/2 tsp salt

Directions:

- 1. Preheat oven to 225
- 2. Remove large stems from leaves leaving kale in "chip-sized" pieces.
- 3. In single layer on sheet tray, place leaves face up, lightly spray with olive oil, and slightly season the kale with salt.
- 4. Bake for 40-60 minutes, or until the kale Is completely dehydrated and will easily release from the pan when you shake the pan back and forth. Using a low oven temperature ensures that you will not burn the chips.

| Nutrition F | acts |
|--|-------------|
| 6 servings per container Serving size | (0.0g |
| Amount Per Serving Calories | 15 |
| % | Daily Value |
| Total Fat 1g | 19 |
| Saturated Fat 0g | 09 |
| Trans Fat 0g | |
| Cholesterol 0mg | 09 |
| Sodium 200mg | 99 |
| Total Carbohydrate 1g | 09 |
| Dietary Fiber <1g | 29 |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 09 |
| Protein 1g | |
| Vitamin D 0mcg | 09 |
| Calcium 30mg | 29 |
| Iron 0.2mg | 29 |
| Potassium 80mg | 29 |

Source: MT Harvest of the Month and Edward Christensen, Assistant Food Service Manager, Missoula County Public Schools

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