



KALE CHIPS

1 bunch curly leaf kale, washed and thoroughly dried

$\frac{3}{4}$ tsp. **Garlic Pepper with a Twist of Lime**

1 Tbsp. **Meyer Lemon Infused Olive Oil**

Preheat oven to 350°F.

Cut out the tough middle stem of kale; tear or cut leaves into 2" pieces. Toss kale with olive oil in a large bowl. Use your fingers to coat each leaf with the oil. Lay the kale on a rimmed baking sheet in a single layer. Sprinkle with **Garlic Pepper with a Twist of Lime** seasoning. Bake for about 20 minutes turning halfway through the cooking time. Check the chips before the bake time is over as some will be ready before others. Serve fresh from the oven.



- **Garlic Pepper with a Twist of Lime**
- **Meyer Lemon Infused Olive Oil**