**Baked Kale Chips**

**Ingredients:**

**2 Leaves of Kale**

**1/8 C. Olive Oil**

**¼ C. Balsamic vinegar**

**Salt/pepper/garlic to taste**

**Directions:**

1. **Preheat an oven to 400\* F. Line a non insulated cookie sheet.**
2. **With a knife or kitchen shears carefully remove the leaves from the thick stems and tear into bite size pieces. Wash and thoroughly dry kale. Drizzle kale with olive oil and sprinkle with seasoning salt/pepper/garlic to taste.**
3. **Bake until the edges brown but are not burnt, 7 to 10 minutes.**
4. **Enjoy!**