Crispy Kale Chips

Ingredients
4 cups of kale  
Salt and black pepper to taste  
Drizzle of olive oil  

For additional flavor try these seasoning ideas:  
Cayenne pepper  
Cinnamon  
Cumin  
Chili powder  
Curry powder  
Garlic powder  
Hot sauce  
A dash of honey

Directions
1. Preheat oven to 350°F. Lay tinfoil or parchment paper on a baking sheet.  
2. Rinse and thoroughly dry kale. Remove the stems and tear the leaves into small pieces.  
3. Spread kale onto baking sheet and toss with olive oil, salt, and pepper.  
4. Bake until crisp, turning the leaves halfway through, for 15 minutes.  
5. Enjoy immediately! Best when fresh.

Servings: 2  
Prep Time: 5 minutes  
Cooking Time: 15 minutes  
Total Time: 20 minutes