Roasted Kale

Ingredients
about 2 1/2 pounds chopped kale
1/4 cup olive oil or other oil
salt and/or pepper to taste

Instructions
Preheat oven or toaster oven to 350 degrees F.
Wash and dry the kale
Toss the kale with the olive oil, 1 teaspoon kosher salt, and 1/2 teaspoon pepper. Divide the kale among several pans or roast them in batches. If you put too much kale on one pan, it will steam rather than roast and will never become crisp. Roast for 15 minutes, until crisp.

Recipe Provided By: April Stobbe