



# Kale Chips



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## Introduction

Kale chips are a delightful and healthy snack option that has gained popularity for their delicious crunch and nutritional benefits. This simple recipe transforms fresh kale into flavorful chips that are easy to make at home. With just a handful of ingredients, you can enjoy a guilt-free snack that is perfect for any occasion.

## Detailed Ingredients with measures

Kale – 1 bunch (approximately 300 grams)

Olive oil – 2 tablespoons

Sea salt – 1 teaspoon

Paprika (optional) – 1 teaspoon

Garlic powder (optional) – ½ teaspoon

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: 4 servings





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 160°C (320°F). This will ensure that the kale chips get crispy without burning.

### Step 2: Prepare the Kale

Take fresh kale leaves and wash them thoroughly under cold water. Make sure to remove any dirt or impurities.

### Step 3: Dry the Kale

After washing, use a salad spinner or paper towels to dry the kale leaves. Removing moisture is crucial for achieving crispy chips.

### Step 4: Tear the Kale

Tear the kale leaves into bite-sized pieces. Ensure that the pieces are of similar size to promote even baking.

### Step 5: Season the Kale

In a large bowl, toss the kale pieces with olive oil, ensuring they are evenly coated. Add salt and any other desired seasonings such as garlic powder or chili flakes.

### Step 6: Arrange on Baking Sheet

Spread the seasoned kale evenly onto a baking sheet lined with parchment paper. Make sure the pieces are not overlapping to allow for even cooking.

See also Shrimp Spaghetti

**Step 7: Bake the Kale**

Place the baking sheet in the preheated oven. Bake the kale for about 10-15 minutes, keeping an eye on them to prevent burning.

**Step 8: Check for Crispiness**

Once the edges are crispy and the kale has reduced in size, remove them from the oven. If some pieces are not crispy yet, you may return them to the oven for a few more minutes.

**Step 9: Cool the Chips**

Allow the kale chips to cool on the baking sheet for a few minutes. They will continue to crisp up as they cool.

**Step 10: Serve or Store**

Once fully cooled, enjoy the chips immediately or store them in an airtight container for later.

## Notes

**Note 1: Customization**

Feel free to experiment with different seasonings such as nutritional yeast, smoked paprika, or parmesan cheese for varied flavors.

**Note 2: Serving Suggestions**

These kale chips can be enjoyed as a healthy snack on their own or used as a crunchy topping for salads and soups.



**Note 3: Storage**

Make sure to store any leftover chips in a cool, dry place. They are best consumed within a few days for optimal crispness.



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## **Cook techniques**

### **Preparing Kale**

To make delicious kale chips, it is crucial to rinse the kale thoroughly to remove any dirt or grit. After washing, gently pat the leaves dry with a clean towel to avoid sogginess during baking.

### **Removing Stems**

Ensure to carefully remove the thick stems from the kale leaves. The stems can be tough and may not crisp up like the leaves, affecting the overall texture of your chips.

See also [Mini Stacked Potato Gratins with Cheese](#)

### **Cutting Kale**

Tear the kale leaves into bite-sized pieces. This not only helps with even cooking but also makes it easier to enjoy the chips once they are done.

### **Tossing with Oil**

Drizzle olive oil over the torn kale pieces and toss them well. This helps in achieving an even coating, which is essential for proper crisping during baking.

### **Seasoning**

Feel free to experiment with different seasonings. Simple salt or additional spices can elevate the flavor of your kale chips. Make sure to sprinkle evenly to ensure each piece is flavorful.



## **Baking**

Arrange the seasoned kale pieces in a single layer on a baking tray lined with parchment paper. This ensures they bake evenly and become crispy without steaming.

## **Monitoring Cooking Time**

Keep a close eye on the kale chips as they bake. They can go from perfectly crispy to burnt in a matter of minutes, so it is essential to check regularly towards the end of the cooking time.

## **FAQ**

### **Can I use other types of greens for chips?**

Yes, other leafy greens like spinach or Swiss chard can also be used to make chips. Just follow similar preparation and baking methods.

### **How do I store leftover kale chips?**

Store any leftover kale chips in an airtight container at room temperature. They are best consumed fresh but can last for a day or two.

### **Can I make these chips in an air fryer?**

Absolutely! Air frying sautéed kale can yield crisp results as well. Adjust the time and temperature according to your air fryer's instructions.

### **Why are my kale chips not crispy?**

If the kale chips are not turning crispy, it could be due to excess moisture from washing or overcrowding on the baking sheet. Ensure

proper drying and spacing for best results.

See also Baked Spaghetti Squash

**How can I make these chips spicier?**

To add a kick, consider incorporating cayenne pepper or crushed red pepper flakes into your seasoning mix before baking.



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## Conclusion

Chips made from kale are not only a delicious snack but also a healthy alternative to traditional chips. Their crunchy texture and rich flavor make them an excellent choice for any occasion, whether as a snack or a party appetizer. Enjoy the health benefits and satisfy your cravings simultaneously with this easy-to-make treat.

## More recipes suggestions and combination

### Kale Salad

Combine fresh kale with a zesty dressing, nuts, and dried fruits for a nutritious salad that complements your chips perfectly.

### Kale and Sweet Potato Hash

Sauté kale with diced sweet potatoes and spices for a hearty breakfast or side dish that balances the chips' crunch.

### Kale Pesto

Blend kale with nuts, garlic, and olive oil to create a unique pesto; serve it as a dip alongside your kale chips.

### Kale Smoothie

Mix kale with fruits and yogurt in a smoothie for a refreshing drink that pairs well with chips for a balanced snack.

### Kale Soup

Prepare a comforting soup with kale, beans, and vegetables for a

wholesome meal that can be enjoyed with your crispy chips.



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