



Kale Chips with Sea Salt & Paprika

1 bunch (1/2 lb./250 g.) curly or dinosaur kale

2 tbs. olive oil

1/4 tsp. smoked paprika

1/2 tsp. coarse sea salt

Preheat oven to 300°F (150°C).

Rinse kale well and blot dry thoroughly with a clean kitchen towel. Tear leaves from ribs; discard ribs. Using your hands, tear leaves into fairly large, appealing chip-size pieces.

Place kale in a bowl and sprinkle with olive oil, paprika and salt. Using your hands, toss to coat evenly with oil and seasoning.

Arrange leaves in a single layer on 2 baking sheets. Bake, rotating pans top to bottom and back to front midway through baking time, until leaves are dry and crispy, about 25 minutes. Serve right away; kale chips are best eaten within a few hours. Serves 4.

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