

# KALE CHIPS WITH SRIRACHA CHILI DIPPING SAUCE



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## Ingredients

Yields: 4 servings

- 1 bunch curly kale, stems removed, leaves torn into 2-inch pieces
- Olive oil spray
- Salt and pepper
- ¼ c sriracha sauce
- 2 tbsp extra virgin olive oil

## Directions

Preheat oven to 350 degrees. Wash and dry kale, then transfer to a baking sheet lined with parchment paper (kale will shrink as it cooks). Bake until kale is crisp and just beginning to brown at edges (about 10-12 minutes). Let cool.

While kale is baking, in a small bowl stir together oil and Sriracha; season with salt.