AMERICAN · SNACK

# Crispy Baked Kale Chips

25 min · Makes 1 × 1 tray (1 bunch of kale) · 183 kcal a portion · Video 3:44 · Eating Bird Food

Vegan · Gluten-free ingredients · Nut-free

A whole bunch of kale for about 180 kcal: rich in vitamins K, A and C, with about 5 g of fibre and 7 g of net carbs. Vegan, gluten-free and baked with just a tablespoon of olive oil.

**Diet notes:** Keto (6.8 g net carbs a serve).

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## Ingredients

3 · MAKES 1 × 1 TRAY (1 BUNCH OF KALE)

- ☐ 1 bunch **curly kale**, stems removed (about 1.2 L torn leaves, roughly 130 g)
- ☐ 1 tbsp **olive oil**
- ☐ ½ tsp **sea salt**

Amounts in metric units, converted from the cook's and rounded — the video has the originals.

**Contains:** none of the common allergens in the listed ingredients. Check labels on stock, sauces and spice mixes.

## Method

TIMES = THE MOMENT IN THE VIDEO

1. Heat the oven to 175 °C.
2. Wash the kale, strip the leaves off the stems and tear them into bite-size pieces. Dry them very well in a salad spinner or with tea towels; wet kale steams instead of crisping. 2:14
3. Toss the dry kale in a large bowl with the olive oil and sea salt until every piece is lightly coated. 2:25
4. Spread the pieces over a large baking sheet (or two) in a single layer with no overlap. 2:31
5. Bake for 15–20 minutes until crisp, watching closely near the end as they burn quickly. Eat straight away while hot and crunchy. 2:34

> **Tip** The cook eats the whole tray as one snack; ½ tsp salt is a lot for one person, so salt lightly or share the tray. Best eaten fresh; they soften in a sealed container within 1–2 days.

The method is a summary in our words — the video shows every step.

## One portion, 1 tray (1 bunch of kale), gives you

1 OF 1 · ESTIMATE

| ENERGY | PROTEIN | CARBOHYDRATE | FIBRE | FAT | SODIUM |
|---|---|---|---|---|---|
| 183 kcal | 5.6 g | 11 g | 4.7 g | 15 g | 1,210 mg |
| 770 kJ | 11% of a day | 6.8 g net · 3 g sugars | 17% of a day | 2 g saturated | 53% of a day |
| | | 4% of a day | | 19% of a day | |

**Energy from** net carbs 15% · protein 12% · fat 73% — fits keto: 6.8 g net carbs, 73% of the energy from fat

**High in** (20%+ of a day) Vitamin K 429% · Vitamin C 173% · Vitamin A 35% · Vitamin B6 21% · Omega-3 21% · Folate 20%

**Source of** (10–19%) Vitamin E 19% · Calcium 15% · Magnesium 15% · Potassium 14% · Iron 11%

⚠ One serve has about 53% of a day's sodium — less salt, stock or sauce (or reduced-salt versions) brings it down.

**Recipe and video:** Eating Bird Food (@EatingBirdFood) on YouTube — youtube.com/watch?v=sGo9bfZVyNM, published 10 September 2019. All credit for the recipe goes to the cook; please watch and support their channel.

**By Notbroken:** the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/baked-kale-chips