

# Moroccan Kale Chips

## Ingredients

### *African Spice Blend*



1/8 tsp  
ground  
cinnamon



1/8 tsp  
ground  
black pepper



1/8 tsp  
ground ginger



1/8 tsp  
ground turmeric



1/8 tsp  
ground  
nutmeg



1/8 tsp  
ground cumin



1 lb  
chopped kale  
1 inch pieces,  
leaves only



2 1/2 tbsp  
canola oil



1 3/4 tsp  
granulated garlic



1 1/8 tbsp  
lemon juice



African Spice Blend

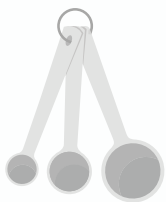


1/3 tsp  
salt



as needed  
pan spray

## Kitchen Tools



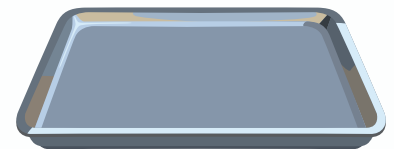
measuring  
spoons



spoon



2 mixing bowls



sheet pan

# Moroccan Kale Chips

## Method

Remember to wash your hands before you begin cooking!



1

Mix the African spice blend and add the salt and garlic to it.



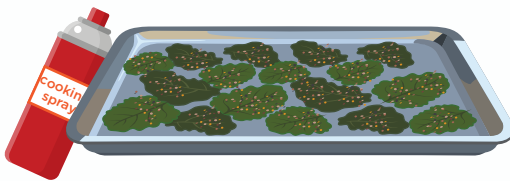
2

In a bowl toss well to combine the kale, oil and lemon juice.



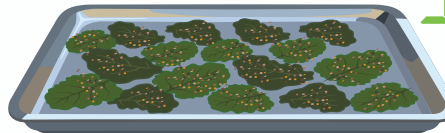
3

Sprinkle with the spices and toss to coat well.



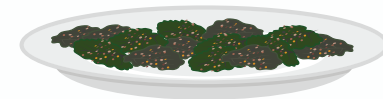
4

Spray a baking pan with spray and evenly spread out the kale.



5

Bake at 325 for 25 minutes or until crispy.



6

Serve and Enjoy!