



KALE CHIPS with CHILLI & GARLIC INFUSED OLIVE OIL

INGREDIENTS

1 Bunch of Kale
(Large Stems removed)
1 TBSP SATHYA CHILLI AND GARLIC INFUSED
OLIVE OIL
Pinch of Salt



METHOD

Preheat Oven to 150*.

Remove large stalks from Kale, then rub SATHYA Chilli and Garlic Infused Olive Oil and salt, gently onto leaves.

Bake in oven until leaves become just crisp and remain green. ** Do not over- cook as this will make the leaves bitter.

Remove from oven and allow to cool completely, before boxing and using as a healthy, delicious snack

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