

# Masala Kale Chips

Prep: 10 minutes • Cook: 30 minutes

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*Crispy oven-baked kale chips seasoned with warm garam masala, savory nutritional yeast, garlic, and sea salt for a fragrant, satisfying crunch.*

## Ingredients

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- 1 medium-sized bunch (5 cups) kale (loosely packed)
- 1 tbsp olive oil
- 1 tsp garam masala
- 1 tbsp nutritional yeast
- 1/2 tsp garlic powder
- 1/2 tsp sea salt

## Instructions

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1. Preheat oven to 300°F.
2. Wash and completely dry the kale.
3. Remove the leaves from the stems, then tear the leaves into chip-size pieces.
4. Place kale, olive oil, and spices into a bowl.
5. Massage the oil and spices into the kale for a couple of minutes.
6. Scatter kale in one even layer on a baking sheet.
7. Bake for 15–20 minutes, then rotate the kale in the pan.
8. Bake for another 10–15 minutes, until crisp.
9. Remove the pan from the oven and set aside for 5 minutes before serving.

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**Tags:** Vegan, Gluten Free, Nut Free, Snack, Kale, Indian-Inspired

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