



Sparkle Kitchen

Collard Green Chips

Ingredients

1 bunch collard greens

1 tablespoon oil (olive, coconut, or avocado are all good choices)

4 tablespoons distilled water

½ teaspoon garlic powder

salt, to taste

Directions

Preheat your oven to 350 degrees and prepare two bake sheets by covering them with parchment.

Remove any tough stems from the collard greens, then rip them into chip-sized pieces (about 2 inches square). Wash the greens well, and get them as dry as you can by blotting them with a clean kitchen towel.

Combine the oil and distilled water in a spray bottle, shaking hard to combine them into cooking spray. Put the collard green leaves into a large bowl, and squirt them several times with the spray, tossing to coat. Add the garlic powder and salt, then give the leaves one last good toss.

Working in batches if you need to, place the collard leaves in a single layer on the prepared bake sheets. Cook for seven minutes, or until the leaves are brittle to touch but still bright green. If the leaves are still moist in spots, return them to the oven for another 2-3 minutes.

These get soggy in storage, so eat them within a few hours of baking them.