Garlicky Roasted Kale

NIBBLEDISH CONTRIBUTOR

Ingredients

10 kale leaves (de-stemmed), cut into pieces

4 tablespoons apple cider vinegar

2 tablespoons olive oil

Garlic powder

Cayenne powder

Kosher salt

Instructions

1. Whisk vinegar and olive oil until incorporated.

2. Coat both sides of each piece of kale, and lay them on a parchment paper covered baking sheets. Sprinkle with garlic powder, cayenne and a pinch of kosher salt.

3. Bake for 10-15 minutes, or until leaves have browned, in a preheated 350 degree oven. Toss halfway through so both sides get crispy.