



Pizza Kale Chips

adapted from the Food Lovers Kitchen

8 cups kale, stalks removed
1 cup raw cashews, soaked for 4 hours or overnight
½ cup tomato paste
2 Tb nutritional yeast
1 tsp dried oregano
1/2 tsp thyme dried
1 tsp garlic powder
1 tsp onion powder
1 tsp basil dried
½ tsp rosemary dried
¼ tsp Celtic sea salt
¼ tsp red pepper flakes
Celtic salt for topping

- Preheat oven to 200°
- Drain the water from the cashews. Place the cashews in a blender. Add filtered water to just cover the cashews, and process until creamy smooth.
- Add the remaining ingredients except the kale to the cashew cream. Blend for a few seconds, until evenly combined, add more water if necessary.
- Rinse and dry the kale. Tear into large “chip” sized pieces, they will shrink when cooked
- Grease 3 large rimmed baking sheets with olive oil
- Put the pizza cashew mix into a medium size bowl. Add a handful of kale. Rub each leaf to season evenly, taking care to ensure even coverage.

- Arrange the kale on the sheets in an even layer. Continue working in batches until all the kale is covered with the pizza cashew mix.
- Sprinkle with additional salt if you like.
- Bake for about 1 hour - 1 ½ hours , until the leaves are crisp, turning the pans a few times so they all cook evenly
- Let them cool and use a spatula to carefully lift the kale chips off of the baking sheets.
- Serve or store in an aright container or plastic bag.