

Kale Cheese Crisps

Kale Chips
Pecorino Romano cheese, grated

Preheat the oven to 350 degrees. Line a cookie sheet with parchment paper.

Place about 1/2 cup of grated cheese into a small bowl. Take 6-8 kale chips and grind between your fingertips to create fine flakes. Add them to the bowl with the cheese. Mix together.

Spoon the cheese/kale mixture onto the lined cookie sheet. You want little piles (about 1/4 inch high in the middle and 2 1/2 inches across) of the mixture placed about an inch apart.

Bake about 5-8 minutes until the edges turn golden brown and you notice the cheese has begun to melt and slightly bubble. Watch them carefully--they can go from perfect to burned pretty quickly.

Remove from the oven and let them cool thoroughly. Gently peel the crisps from the parchment.

These are best on top of a bowl of your favorite soup. Bet they're great topped with a dollop of something creamy--maybe hummus. Pecorino Romano is a sharp cheese so these crisps will be a bit strong in flavor.