



Porkosaurus Baked Kale

WHAT YOU WILL NEED

- 1 bunch fresh Kale
- Olive Oil
- 1 TBSP of Porkosaurus Original BBQ Rub.

INSTRUCTIONS

- 1.Preheat oven to 275 degrees
- 2.Wash and thoroughly dry Kale
- 3.Pull Kale leaves off stems. Tear into bite size pieces into bowl. Drizzle with olive oil and sprinkle with Porkosaurus rub. Mix well so all pieces are covered.
- 4.Add more oil or rub as desired but not so pieces are saturated with oil.
- 5.Place pieces on cookie sheet in single layer.
- 6.Bake for 20-25 mins turning them over half way thru. Bake until they become crispy.
- 7.Remove from cookie sheet and place on paper towels until cool. Store in sealed bag or container. Enjoy.