

“Cheesy” Cashew Kale Chips

Cashew Kale Chips- hmm.. what are those? These kale chips have a slightly cheesy taste and are down right delicious. They make a wonderful snack and best eaten right away. We rarely have leftovers, in my home. Enjoy these kale chips or store them in an airtight container to maintain crispiness.



	Recipe serves	Prepared for
	4	8

Ingredient	Amount	Scaled amount
Kale Leaves, chopped	10 oz	1 1/4 lb
Avocado Oil	2 tbsp	4 tbsp
Raw Cashews	1/4 cup	1/2 cup
Nutritional yeast, divided	5-6 tbsp	10-12 tbsp
Sea Salt	1/4 tsp	1/2 tsp
Pepper	1/4 tsp	1/2 tsp
Garlic powder	1 tsp	2 tsp
Cayenne pepper, to taste	1 pinch	2 pinches

Instructions

1. Preheat oven to 300 degrees F.
2. Add kale to a large mixing bowl and drizzle with oil. Use hands to massage the kale to soften its texture and disperse the oil. Set aside.
3. Add cashews, 4 Tbsp nutritional yeast, salt, pepper, garlic pepper and cayenne pepper to a food processor or blender and pulse into a fine meal, scraping down sides, as needed.
4. Add spice mixture to the kale and toss with hands to distribute, working it into the grooves so it's thoroughly coated.
5. Divide kale between 2 large baking sheets and spread into an even layer, making sure the pieces aren't overlapping to ensure crispiness.
6. Sprinkle the kale with remaining 1-2 Tbsp nutritional yeast for extra flavor and bake for 15 minutes. Then remove from oven and toss/flip kale to ensure even baking.
7. Bake for 5-10 minutes more, or until chips are crispy and golden brown. Watch carefully so they don't burn. Let cool slightly before enjoying.
8. Once completely cooled, store leftovers in an airtight container for 2-3 days. The crispy texture begins fading past 24 hours, so enjoy as close to baking as possible!



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