

# **Kale Chips like Brad's**

From ingredients list on [www.bradsrawchips.com](http://www.bradsrawchips.com)

If you have ever had Brad's Raw Chips, you will love this recipe I created. Not exactly his recipe, but close enough! I also like to use this dressing as a dip for steamed broccoli or other salads or baked potatoes! Enjoy!

## **Ingredients:**

1 pound kale, rinsed, and cut/chopped into ½ inch strips

### **Sauce:**

1 cup raw cashews, soaked for 4-6 hours in water

3-4 tablespoons extra-virgin olive oil

Juice of 1 lemon (abt 3 tablespoons)

3 tablespoons Bragg's amino acids (or coconut aminos)

4-6 tablespoons nutritional yeast powder

¼ - ½ cup water – more or less depending on use.

Optional: ½ shallot or 1 garlic clove

Sea salt, to taste

Serves 2.

Preheat oven to 350 degrees Fahrenheit.

Trim kale of tough stems and roughly chop leaves into potato chip-size pieces.

In a blender, put the drained cashews and blend. Add the rest of the ingredients and continue blending until smooth. Add water to make it less thin. (NOTE: this will thicken once you refrigerate it. So if making dressing, put in more water so you can blend/coat easier)

Toss kale in blender mixture, until thoroughly coated. Spread kale on a baking sheet in a single layer and sprinkle with salt.

Bake 10 minutes, until leaves are crisp but not completely browned.

If using a dehydrator, lay out on tray and dehydrate at 105-110\* for 8-10 hours