

Hippie Doritos

1 bunch kale, stems removed and cut into tortilla chip-sized pieces
Olive oil

For the spice blend:

¼ cup roasted cashews
6 tbsp nutritional yeast
1 tsp garlic powder
1 tsp onion powder
½ tsp ancho powder
½ tsp cumin powder
½ tsp curry powder
1 tbsp salt



It is not an understatement to say that when I tasted this final version of the seasoning mix, my brain exploded. It hits all the right notes. You won't be able to pick out any one particular flavor, but every single spice contributes and makes a wonderful mix that is incredibly addictive. This recipe makes more spice than you need for the chips, but you'll want to put it on everything. Try it on buttered toast. Oh, and popcorn! And French fries. In yogurt. Fried eggs. Rice. Noodles. And and and... You get the picture. It's incredible.

To prep the chips, make sure your kale is clean, and very, very dry. Put all the pieces in a large bowl and drizzle with enough olive oil to coat. Massage the oil into the leaves, and then arrange all the pieces on as many large baking sheets as you need for all the pieces to be spread out in a single layer.

To make the spice mix, put all the ingredients in a food processor and pulse until everything combines into a relatively fine powder. The number of cashews here isn't enough to make a butter, but instead will lend a tasty, nutty flavor, and a bit of protein and healthy fat. A bit of warning, I like salty chips. You might want to taste the blend with ½ tsp first, and then add more to your taste.

Sprinkle the prepped chips with a generous amount of the spice mix. And I mean **GENEROUS**. Bake the chips in a 300-degree F oven, flipping the chips over every 5 minutes, until they're crispy and light. One of my pans took about 9 minutes, another took 17. It's going to depend on what kind of pan you use. Don't walk away from the oven and keep your eye on them. Let them cool on the baking sheet until you can handle them, then move to a plate or cooling rack to finish cooling. They're so small and thin that it really shouldn't take more than a few minutes for them to cool completely.

These chips don't hold very well, so I would eat them the day you make them. If you need to hang on to them another day, then you can store them in an airtight container. Don't put them in anything sealed until they are completely cooled.

If you know you can't finish them all, I recommend putting all the leftover chips (while still crispy) into a blender or food processor and blitzing until you get a fine powder. Congratulations! You now have kale seasoning. Use it like you would the spice blend on the chips themselves.