

# Dandelion Chips

*Serving Size Depends on Amount of Dandelion Used*

## Ingredients

- dandelion leaves
- oil
- sea salt
- seasoning blends such as Cajun, Old Bay, or garlic and herb



## Instructions

Preheat oven to 350 F.

Wash and thoroughly dry dandelion leaves. (If needed, soak in cold water 30 minutes to restore limp leaves.)

In a bowl or with a pump spray bottle, lightly coat the leaves with olive oil.

Spread leaves on parchment-lined baking sheet, with only a little space between leaves. Sprinkle with sea salt and seasoning (if desired) to taste.

Bake 10 - 15 minutes.