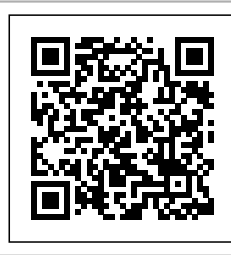


Crispy Baked Tortilla Chips



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Recipe by: Laura Vitale

Serves 6

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 8 (12inch) Flour Tortillas, you can also use corn tortillas

__ 1 Tbsp of Vegetable Oil

__ 1 tsp Cumin

__ 1 tsp of Chili Powder

__ Salt and Pepper to taste

1) Preheat the oven to 350 degrees

2) Brush the tortillas on both sides with the vegetable oil and stack them together, cut them into small wedges and place them in a single layer on a couple baking sheets.

3) Sprinkle over the cumin mixture and pop them in the oven.

4) Bake for about 10 minutes or until crispy and lightly golden, making sure you rotate the baking sheets half way though for even crispiness.

Serve with your favorite dip and enjoy!

