

## INGREDIENTS

- 1 package Corn Tortillas
- 1 tbsp Oil
- 3 tbsp Lime or Lemon Juice
- 1 tsp Salt, to taste
- Optional: Cumin, Chili Powder, Cayenne, Pepper, Red Pepper Flakes

## DIRECTIONS

1. Preheat oven to 350 F.
2. Spray or use some oil on the sheet to make sure chips do not stick.
3. Mix 2 tbsp of oil, 1 tbsp of lime juice together, and all dry seasonings together.
4. Brush oil on one tortilla, making sure to cover the entire surface. Stack another tortilla on top and brush on oil mixture. Continue until you have 7 or 8 tortillas in a stack.
5. Cut tortillas in half. Cut each half into small triangles.
6. Place tortillas on the baking sheet and bake for 8-12 minutes.
7. Let chips cool before serving and enjoy with your favorite dip!

Tip:

Store in an airtight container. They should stay crispy for 1-2 weeks.



## Homemade Baked Chips

*Fall 2019 Cooking Class |  
Dairy-Free | Gluten Free | Vegetarian | Vegan*

Yield:  
4-6 Servings

Prep Time:  
15 Min

Cook Time:  
15 Min