**Homemade Baked Chips**



**Ingredients:**

 4-6 servings

1 package of corn tortillas

1 tbsp oil

3 tbsp lime or lemon juice

1 tsp salt (for taste)

Add optional seasonings like 1 tsp cumin, chili powder, cayenne pepper, black pepper, red pepper flakes, anything you like on a chip!

**Directions:**

1. Preheat oven to 350 degrees.
2. Spray or use some oil on the sheet tray to make sure chips do not stick.
3. Mix 2 tablespoons of oil, 1 tablespoon 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 get have about 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 chips in an airtight container. They should stay crispy for 1 to 2 weeks.