

Corn Tortilla Chips

Serves 12, 4 chips per serving

Ingredients

- 8 (6-inch) tortillas
- Non-stick cooking spray



Directions

1. Preheat oven to 375°F.
2. Cut each corn tortilla into six triangles.
3. Coat a baking sheet with non-stick cooking spray.
4. Place tortilla slices on baking sheet, lightly spray the chips with non-stick cooking spray to prevent burning.
5. Bake until golden brown and crispy, about 8-10 minutes.

Nutrition Facts

Serving Size 4 chips	
Servings Per Recipe 12	
Amount Per Serving	
Calories 40	Calories from Fat 10
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%



Chef's Notes

- Try whole wheat tortillas instead of corn tortillas.
- If serving chips with savory or salty foods, sprinkle with garlic powder before baking.
- For a sweet treat, sprinkle with cinnamon and sugar before baking.
- Try serving with salsa, hummus, bean dip, or chili.