

Baked Tortilla Chips

Serves: 6

Prep Time: 10 minutes

- 1 (12 ounce) package corn tortillas
- 1 tablespoon vegetable oil
- 3 tablespoons lime juice
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon salt

Preheat oven to 350 degrees F (175 degrees C).

Cut each tortilla into 8 chip sized wedges and arrange the wedges in a single layer on a cookie sheet.

In a mister, combine the oil and lime juice. Mix well and spray each tortilla wedge until slightly moist. Or, combine the oil and lime/lemon juice in a bowl. Use pastry brush and paint each tortilla wedge.

Combine the cumin, chili powder and salt in a small bowl and sprinkle on the chips.

Bake for about 7 minutes. Rotate the pan and bake for another 8 minutes or until the chips are crisp, but not too brown. Serve with salsas, garnishes or guacamole.