

Chili Lime

TORTILLA CHIPS

INGREDIENTS

- 3 TBSP Olive Oil
- 1 TBSP Fresh Lime Juice
- 1 TSP Chili Powder
- 1/4 TSP Garlic Powder
- 10-15 Corn Tortillas
- Kosher Salt

INSTRUCTIONS

- Preheat oven to 325 degrees. Stir together olive oil, lime juice, chili powder and garlic powder in a small bowl.
- With a silicone basting brush (or the back of a spoon), spread a thin layer of the oil mixture over both sides of the tortillas.
- Cut the tortillas into eighths and arrange the tortilla triangles in a single layer on a baking sheet lined with parchment paper.
- Bake in a preheated oven for 20-25 minutes. Chips are done when some of the edges start to curl and they don't bend easily. Watch the chips closely the last 5 minutes, because they can overcook quickly.