



CRISPY BAKED TORTILLA CHIPS

Type:	accompaniment to dips
Difficulty:	easy
Country of origin:	Mexico / Central America
Serves:	30 tastes
Source:	http://www.laurainthekitchen.com/recipes/crispy-baked-tortilla-chips/

Equipment

- Pastry brush
- Chef's knife
- Chopping board
- Baking sheets / trays
- Small bowl
- Teaspoon
- Timer / clock

Ingredients

- * 10 large flour or corn tortillas
- * Vegetable oil / olive oil (spray can OK)
- * 1 tsp ground cumin
- * 1 tsp ground chili (optional)
- * pinch of salt
- * ground black pepper to taste

Method

1. Preheat oven to 175.
2. Using a pastry brush, brush the tortillas on both sides with vegetable oil. Alternatively, you can spray the tortillas with a vegetable oil (or olive oil) spray can.
3. Stack the tortillas on top of each other. Cut the stack across ways, then diagonally until you have made 8 cuts (which will give you a total of 80 triangle wedges).
4. Place the wedges in a single layer on as many baking sheets as you need.
5. Mix the cumin, salt, pepper and chili (if using) together in a small bowl.
6. Sprinkle the cumin mixture over the top of the wedges and place the trays in the oven.
7. Set a timer for 5 minutes. When time is up, turn the baking sheets around. This will ensure even crispiness. Then bake for another 5 minutes or until crispy and lightly golden.

Serve with your favorite dip and enjoy!