

HOMEMADE TORTILLA CHIPS

INGREDIENTS

corn tortillas
olive oil
salt to taste

METHOD

Preheat the oven to 425 degrees. Use a pastry brush to lightly coat each side of the tortillas with olive oil. Cut or tear the tortillas into strips or pieces.

Spread the tortillas out on a rimmed cookie sheet and roast in the oven for 10 to 15 minutes, or until they begin to curl up at the edges and become crispy. Slide off the cookie sheet into a bowl, sprinkle with a little salt and toss to spread among the chips.