





Baked Tortilla Chips

Adapted from “**Tips and Recipes for Quantity Cooking: Nourishing Minds and Bodies**”. Dietitians of Canada. 2010.

 Yield: 50 servings

 Serving Size: 8 chips per serving

Ingredients

- 50 small, 8” round whole grain tortillas
- 90 ml olive oil
- 45 ml chili powder

Other flavour combinations to try:

- Rosemary and sea salt
- Parmesan cheese & italian herbs
- Smoked paprika
- Lemon pepper seasoning

Method

Step 1

Preheat oven to 190 °C/375 °F.

Step 2

Brush tortillas with olive oil. Stack 5 on top of each other and cut into 8 wedges with a knife or kitchen scissors. Repeat until all tortillas have been cut.

Step 3

Place in a single layer on cookie sheets and bake for 10-12 minutes (careful not to burn!).

Step 4

Once cooled, store in an airtight container.

Step 5

Serve with Salsa, Taco salad, Guacamole and Hummus.

HACCP

- Wash hands before handling food, after handling raw foods, and after any activity that may contaminate hands.
- Use clean and sanitized equipment and utensils. Use gloves or tongs when handling food.