

Homemade Tortilla Chips

By DairyFreeGina



These chips are so easy to make and healthier than store bought, fried versions. You can add any seasonings of your choice so make them spicy, sweet or savory. The chips will keep in an air tight container for several days, although mine usually don't last that long because I eat them up!

Ingredients:

1 Package fresh Corn Tortillas

Coconut Oil or Dairy Free Cooking Spray

Seasonings of your choice. My favorites are Chile Powder, Cumin, Black Pepper, and Cinnamon

Spray each tortilla or dab with coconut oil. Shake on your seasonings. Lay flat on a cookie sheet. Bake at 300 degrees until crispy and browned. When cooled, cut into triangles and enjoy as is or with salsa, guacamole.