

# **Baked Tortilla Chips**

Makes: 6 servings (4 chips per serving)

Preparation Time: 5 minutes Cooking Time: 10 minutes

## **Ingredients**

Nonstick cooking spray 3 (10 inch) corn, whole wheat flour, or white flour tortillas Salt

## **Directions**

- 1. Preheat oven to 400°F.
- 2. Collect all ingredients before starting to prepare the recipe.
- 3. Lightly spray a baking sheet with cooking spray.
- 4. Cut tortillas into 8 sections each (as if you were cutting a pizza), and place in a single layer on the baking sheet.
- 5. Spray tops of tortillas with cooking spray, and lightly sprinkle with a small amount of salt.
- 6. Bake for 8 to 10 minutes or until crisp and light brown. Watch closely so the chips don't burn.
- 7. Cool for a few minutes after taking out of the oven before serving.
- 8. Store in an airtight container on the counter for 3 to 5 days. Reheat in the oven.

**Be creative!** Serve with Mango Salsa or Zesty Bean Dip from the Eating Smart • Being Active Let's Cook! cookbook or other salsas, dips, soups, or salads.

### White Flour Tortillas

Nutrition	<b>Facts</b>
6 servings per container	
Serving size	4 Chips (25g)
Amount Per Serving	
Calories	70
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 12g 4	
Dietary Fiber 1g 4%	
Total Sugars 1g	
Includes 0g Added St	igars 0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1mg	6%
Potassium 33mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

#### Corn Tortillas





United States Department of Agriculture National Institute of Food and Agriculture

