



recipe box

TRIANGLE TORTILLA CHIPS

Tools & Utensils

- Cookie sheet; pastry brush; pizza cutter; cutting board

Ingredients

- 1 package corn tortilla; kosher salt; olive oil

Directions

1. Preheat oven to 400 degrees.
2. Cut each tortilla into 6 to 8 triangular pieces.
3. Place tortillas on a cookie sheet.
4. Using pastry brush, coat each triangle with olive oil and sprinkle with salt.
5. Bake until lightly browned and crisp, about 8-10 minutes.
6. Serve with *Sassy Salsa* and enjoy.