



# BAKED TORTILLA CHIPS

February 24

National Tortilla Chip Day

## INGREDIENTS

- 12 Tortilla, Soft, Corn (about 5 ½") (enriched or whole grain-rich)
- 1 Tablespoon Olive Oil
- ½ Teaspoon Salt (plus more to taste)
- 1 Teaspoon Lime Juice (optional)

## DIRECTIONS

1. Preheat oven to 375°F.
2. Whisk together oil, lime juice and salt in a small bowl. Brush oil mixture over both sides of each tortilla using a pastry brush. Cut each corn tortilla into 4 triangles using a knife or pizza cutter.
3. Place tortilla triangles in a single layer on two large baking sheets. It's Ok if there is some overlap.
4. Bake in the preheated oven for 12-14 minutes if using a light baking sheet or 8-11 minutes if using a darker colored baking sheet. The tortilla chips are done baking when they are crisp and golden.

## MEAL PATTERN CONTRIBUTION

 Grain

## MEAL TYPE

 Snack

## YIELD

48 Chips

## PORTION SIZES

Toddler	Preschool	School Age	Adult
3 Chips	3 Chips	5 Chips	5 Chips