

# BAKED TORTILLA CHIPS

## INGREDIENTS:

- 15 yellow corn tortillas
- 2 tablespoons olive oil
- 1 tablespoon lime juice
- Salt

## DIRECTIONS:

1. Preheat oven to 375°F. Brush two large baking sheets with olive oil or cooking spray.
2. In a small bowl, mix 2 tablespoons of oil and 1 tablespoon of lime juice together. Brush oil on one tortilla, making sure to cover the entire surface. Stack another tortilla on top and brush on oil mixture. Continue until you have 7 or 8 tortillas in a stack. Cut tortillas in half. Cut each half into triangles. Set aside. Brush oil on remaining tortillas and cut into triangles.
3. Arrange tortilla pieces on baking sheet in a single layer. They can be lined up right next to each other, as they'll shrink once baked. Sprinkle salt over pieces.
4. Bake for 8 – 12 minutes, or until the chips are golden. Depending on the size of your baking sheets, you may need to bake everything into batches.
5. Let chips cool before serving. Store chips in an airtight container, for 1 – 2 weeks.

## Nutrition Facts

Serving Size 3/4 cup (68g)  
Servings Per Container 8

Amount Per Serving

**Calories** 160      **Calories from Fat** 50

% Daily Value\*

**Total Fat** 5g      **8%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol** 0mg      **0%**

**Sodium** 130mg      **5%**

**Total Carbohydrate** 26g      **9%**

Dietary Fiber 4g      **16%**

Sugars 4g

**Protein** 4g

Vitamin A 0%      • Vitamin C 0%

Calcium 0%      • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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