

# Homemade Baked Corn Tortilla Chips

Prep Time 10 mins

Cook Time 15 mins

Servings 10

## Ingredients

- 10 Corn Tortillas small (5-inches)
- ¼ cup Vegetable Oil
- 1 tsp **Kosher Salt** more if desired
  - Try Home-made taco seasoning

## Instructions

1. Preheat your oven to 375 °F and line your baking sheet with parchment paper.
2. Using pizza a cutter, cut the tortillas in half, then in half again to make quarters. Then cut in half two more times in between the first two cuts to cut the tortillas into 8 triangle pieces. Repeat for all tortillas.
3. Place the tortilla pieces on your parchment lined baking sheets, with no tortilla pieces overlapping, then brush the oil onto both sides of all of the tortilla pieces and sprinkle salt on top.
4. Bake for 10 minutes, then flip the chips over and bake for another 5 to 10 minutes, or until the chips are hard and crisp like tortilla chips should be.

## Notes

Store in an airtight container or bag for up to 5-7 days at room temperature.

## Nutrition

Calories: 105kcal | Carbohydrates: 12g | Protein: 1g | Fat: 6g | Saturated Fat: 1g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 1g | Trans Fat: 0.04g | Sodium: 244mg | Potassium: 48mg | Fiber: 2g | Sugar: 0.2g | Vitamin A: 1IU | Calcium: 21mg | Iron: 0.3mg