

Oven-Baked Siete Almond Flour Tortilla Chips

Ingredients

- 1 package **Siete Almond Flour Tortillas**
- 1–2 tbsp **avocado oil** (or olive oil)
- **Sea salt**, to taste
- Optional seasonings:
 - Chili powder
 - Garlic powder
 - Lime zest
 - Smoked paprika

Instructions

- 1 **Preheat oven** Set oven to **350°F (175°C)**.
- 2 Line a baking sheet with parchment paper.
- 3 **Cut tortillas** Stack tortillas and cut into **6–8 triangles** using a knife or pizza cutter.
- 4 **Lightly oil** Place triangles in a bowl. Drizzle with oil and toss gently to coat (don't over-oil).
- 5 **Season** Sprinkle with salt and any optional seasonings. Toss again.
- 6 **Arrange** Spread chips in a **single layer** on the baking sheet. No overlapping.
- 7 **Bake**
 - Bake **7–8 minutes**
 - Flip chips
 - Bake another **5–7 minutes**, until golden and crisp
- 8 **Cool** Remove from oven and let cool for 3–5 minutes — they crisp up more as they cool.

Pro Tips for Extra Crunch

- For very thin tortillas, check at **5 minutes** on the first bake.
- If chips brown too fast, lower oven to **325°F**.
- For restaurant-style crunch: turn oven off and leave chips inside with the door cracked for 5 minutes.

Flavor Ideas

- **Sea Salt & Lime:** Finish with lime zest after baking
- **Chili Lime:** Chili powder + lime zest
- **Nacho-Inspired:** Smoked paprika + nutritional yeast
- **Everything Bagel:** Everything seasoning (lightly)