


# Nacho Cheese Doritos

 9 ingredients  30 minutes  4 servings

## Directions

1. Preheat your oven to 400 degrees F.
2. Stack the tortillas and slice them into triangle-shaped chips each using a large knife.
3. In a coffee grinder or small blender, add the nutritional yeast, chilli powder, sea salt, turmeric, garlic powder, onion powder, and smoked paprika. Grind into a fine powder.
4. Transfer the ground spices to a bowl and stir in oil to create a thin paste. Brush each side of the chips with some of the paste.
5. Lay the chips in a single layer on a baking sheet. Bake for 3 to 4 minutes per side, until the chips are slightly browned and feel crispy. This should take 6 to 8 minutes. Watch them closely so they don't burn. They will crisp up further as they cool.
6. Remove from oven, transfer to a paper towel and cool for 10-15 minutes before eating them. Enjoy!

## Notes

**Storage** Chips are best fresh, but can be stored in an airtight container on the counter for 1 to 2 days.

**Spice Tip** If you are using a regular sized blender to make the seasoning, make a double or triple batch. This way, it will grind more evenly. Store leftovers in a spice jar.

## Ingredients

6	Corn Tortilla (6-inch)
1/4 cup	Nutritional Yeast
1 1/2 tsp	Chili Powder
1 tsp	Sea Salt
1/4 tsp	Turmeric
1/2 tsp	Garlic Powder
1/2 tsp	Onion Powder
1/2 tsp	Paprika
1/4 cup	Coconut Oil (melted)

## 252 Calories

Per Serving	% Daily Value
<b>Fat</b> 14g	22%
<b>Carbs</b> 24g	8%
Fiber 3g	12%
Sugar 0g	0%
<b>Protein</b> 5g	10%