

Baked Tortilla Chips (Vegan, Gluten-Free)

Prep Time: 6 mins. • Cook Time: 7 - 8 mins. • Total Time: 13 to 14 minutes (plus additional cooling)

INGREDIENTS

- 6 six inch corn tortillas
- 1 to 2 tbsp. avocado oil (substitute coconut oil or olive oil)
- 1/4 tsp. sea salt



Recipe by: Samantha Sambile
Yield: 36 to 48 chips

DIRECTIONS

1. Preheat oven to 350° Fahrenheit.
2. Lightly coat the tortillas with the avocado oil. You can use a pastry brush or simply spread the oil with your fingers.
3. Stack your tortillas and cut them into triangles. I like to cut mine into 1/6s, but 1/8s would work too.
4. Now divide them evenly on a 12" x 17" baking sheet or multiple smaller baking pans making sure they're not touch too much. This will ensure optimal crunch! Once they're all on the pan, sprinkle them with the sea salt.
5. Bake them in the oven for 7 to 8 minutes. They can burn easily so keep an eye on them from time to time.
6. Let them cool for 5 to 10 minutes, and they're ready to be enjoyed!

Flavor options: In addition to the salt, you can add in your own flavors and spices. Garlic powder; onion powder; chili powder; cumin; chipotle; lime or lemon juice, just to name a few.

Notes: Feel free to double, triple, or quadruple this recipe. Store in an airtight container at room temperature. Lasts about a week.

MAKE THIS RECIPE?

Snap a photo and tag me on Instagram [@samanthasambile](https://www.instagram.com/samanthasambile) and hashtag [#eatwithsamsam](https://www.instagram.com/hashtag/eatwithsamsam). I'd love to see your creations!

Want to see this recipe in action? Watch it on my YouTube channel, [Samantha Sambile!](https://www.youtube.com/channel/UC...)