

Oven Baked Tortilla Chips

INGREDIENTS

Corn Tortillas

Oil

- 1 tablespoon kosher salt
- 1 teaspoon ground pepper
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon Cajun seasonings
- ½ teaspoon paprika



DIRECTIONS

1. Cut the tortillas into triangles, they will shrink when baking. I usually cut mine in halves and those halves into thirds for 6 chips per tortilla.
2. Set the uncooked chips out for an hour or overnight to air dry (this will speed up the cooking process).
3. Combine the seasonings in a small bowl and stir for even distribution.
4. Preheat oven to 350. Cover a baking sheet with tin foil and a thin coat of oil.
5. Place tortilla chips in 1 layer on the baking sheet (I highly recommend having more than one sheet to speed things up.)
6. Drizzle the tops of the chips lightly with oil and place in the oven. Bake for 7-10 minutes, flip the chips, and then bake for 3-5 minutes more. Chips should be crisp all the way through. Monitor them until you get a feel for how your oven will cook them. There are only a few seconds between crisp and burnt.
7. Set fresh batch in a large bowl and sprinkle with seasoning mixture.

NOTES: You can use any type of oil you like, I used vegetable oil because it was on hand, but olive, peanut, canola, or even coconut oil will work too.

The chips in the image are dark because I didn't air dry them, so they required more time in the oven to cook, the more dried out the chips are, the faster they will cook and more golden brown they will be.