



## Crispy Crunchy Tortilla Chips



1/2 of recipe (12 chips): 103 calories, 1.5g total fat (0g sat. fat), 307mg sodium, 20.5g carbs, 2.5g fiber, 1g sugars, 2g protein

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**Prep:** 5 minutes    **Cook:** 10 minutes



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### Ingredients

Four 6-inch corn tortillas  
1/4 tsp. ground cumin  
1/4 tsp. chili powder  
1/4 tsp. salt

### Directions

Preheat oven to 400 degrees. Spray a baking sheet lightly with nonstick spray.

Cut tortillas in half. Cut each half into thirds, for a total of 24 wedges.

Lay wedges on the sheet. Spray with nonstick spray, and sprinkle with seasonings.

Bake for 5 minutes.

Carefully flip wedges. Bake until lightly browned and crispy, about 3 minutes.

MAKES 2 SERVINGS

**Air-Fryer Alternative!** Spray an air fryer with nonstick spray. Place wedges in the air fryer in a single layer. Set air fryer to 350°F. Working in batches as needed, cook until light golden brown and crispy, about 6 minutes.

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