

Tortilla Chips

Hands-on Time 10 minutes

Cooking Time 20 minutes

Ingredients

- Leftover tortillas
- Olive oil
- Fine salt

Equipment

- Baking tray
- Baking parchment
- Scissors or pizza cutter
- Large bowl
- Palette knife

Method

1. Preheat the Oven

- Preheat the oven to 140°C/120°C (fan)/275°F/Gas Mark 1.
- Line a baking tray with parchment.

2. Cut the Tortillas

- Using scissors or a pizza cutter, cut the tortillas into quarters. Place the pieces in a large bowl.

3. Coat with Oil

- Drizzle olive oil over the tortilla pieces and gently toss with your hands to coat evenly.

4. Bake the Chips

- Spread the tortilla pieces in a single layer on the prepared baking tray. Avoid overcrowding (you may need to bake in batches).
- Sprinkle lightly with salt.
- Bake on the middle shelf for 10 minutes.

5. Flip and Finish Baking

- Remove the tray and flip the chips using a palette knife.
- Return the tray to the oven for another 10 minutes, or until the chips are golden and crispy. Keep an eye on them to prevent burning.

6. Cool and Store

- Let the chips cool completely before storing in an airtight container.

Enjoy!