

## Baked Tortilla Chips

1 package corn tortilla (12 oz.)  
¼ cup canola oil  
¼ cup lime juice (about 1 lime)  
1 teaspoon ground cumin (optional)  
1 teaspoon chili powder (optional)  
1 teaspoon salt (optional)

### **DIRECTIONS:**

Preheat oven to 350 degrees F.

Cut each tortilla into wedges using a pizza cutter or kitchen shears. Lay wedges on a parchment paper-lined baking sheet in a single layer.

In a mister, combine the oil and lime juice. Mix and spray the tortilla wedges until slightly moist.

Combine the cumin, chili powder and salt and sprinkle over the chips.

Bake for 7-8 minutes, then rotate the pan and bake another 7-8 minutes until crispy. (Don't over-cook).

Let cool slightly and serve with dips, guacamole or salsa.