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.