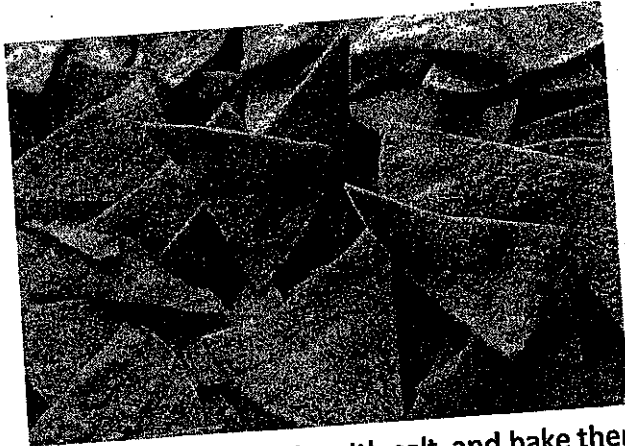


Baked Tortilla Chips Recipe



Difficulty: Easy | Total Time: 25 mins, plus cooling time | Makes: 6 servings

Tortilla chips are a must-have for dipping into guacamole and salsa. It's simple to tear open a bag and get to the business of snacking, but the next time you're in need of chips, grab some leftover tortillas, brush them with a light coating of oil, sprinkle with salt, and bake them yourself. After about 15 minutes, corn tortillas will come out of the oven with a sturdy, taqueria-style texture, and flour tortillas will bake into lighter, more crackerlike chips.

Special equipment: You'll need a pastry brush for this recipe

INGREDIENTS

- 10 (5- to 6-inch) corn or flour tortillas
- 1/4 cup vegetable oil
- 2 teaspoons kosher salt

INSTRUCTIONS

1. Heat the oven to 400°F and arrange the racks to divide the oven into thirds.
2. Place half of the tortillas in a single layer on a cutting board. Brush them with a quarter of the oil and sprinkle with a quarter of the salt. Flip the tortillas and repeat.
3. Stack the tortillas and cut into 8 wedges. Arrange the wedges in a single layer on a baking sheet. Repeat with the remaining tortillas and arrange on a second baking sheet.
4. Place both sheets in the oven and bake for 7 minutes. Rotate the baking sheets front to back and top to bottom and bake until the chips are light golden brown and crisp, about 7 to 10 minutes more. Remove the sheets to wire racks and let sit until the chips are completely cooled. Store in an airtight container for up to 5 days.