

# Tasty Tortilla Chips

*These tasty tortilla chips are so delicious that you may think twice before buying from the store next time.  
Serve with salsa, guacamole or a bean-based salad.*

**6 corn tortillas, preferably sprouted corn**  
**2 tablespoons canola or walnut oil**  
**Juice of one lime**  
**Sea salt, to taste**  
**Chili powder, to taste**

Preheat oven to 400°F or on convection at 350 °F.

Stack tortillas on a cutting board and cut into triangles (like cutting a pizza). Place tortilla triangles on a cookie sheet. Drizzle oil onto the tortillas and evenly distribute by tossing with your hands. Squeeze the fresh lime onto the tortillas along with salt to taste and toss again. Spread evenly (making sure they do not overlap) and bake uncovered for 10-12 minutes. They can burn quickly, so stay close to the oven!

**Serves: 2-4**

**Prep time: 15 minutes**