

Hole punch to fit in your cookbook!



hands-on time: 5 minutes

start-to-eat time: 15 minutes

tools:

- pizza cutter or kitchen scissors
- baking sheet
- pastry brush
- tongs

kids kitchen skills:

- using a pizza cutter
- brushing oil with pastry brush
- baking

ingredients


- 6 corn tortillas
- 1 to 2 tablespoons olive oil
- salt

Makes 3 to 4 Servings

Craving a crunchy snack? Learn how to make your very own tortilla chips with this easy recipe.

Grown-up steps and notes


step-by-step instructions

 Preheat the oven to 350*. Use a pizza cutter or kitchen scissors to cut each tortilla into triangles.

2. Spread the triangles on a baking sheet in a single layer. Put the olive oil into a little bowl. Dip the brush in the oil, then paint on both

 Cut out to fit in your cookbook! 

sides of the tortillas.

 A grown-up can help bake the chips for 4 minutes.
Remove the pan from the oven and turn the chips with the tongs.
Bake for 5 more minutes, or until light brown.

4. Sprinkle the tortilla chips with salt and serve.

notes:

