

# Baked Tortilla Chips

These Homemade Baked Tortilla Chips are fast, easy, super crunchy, a great way to use up leftover tortillas, and a great alternative to store bought chips.



Prep Time	Cook Time	Total Time
5 mins	15 mins	20 mins



4.96 from 24 votes

Total Cost: \$0.39 recipe / \$0.20 serving    Servings: 2 (18 chips each)

## Ingredients

- 6 small corn tortillas \$0.32
- 1/2 Tbsp cooking oil \$0.02
- 1 pinch salt \$0.05

## Instructions

1. Preheat the oven to 350°F. Stack the tortillas on top of each other, then cut into six equal sized wedges.
2. Place the cut tortillas in a large bowl and drizzle the oil over top. Gently toss the tortilla pieces in the oil until they're all lightly coated. Other herbs and spices can be added at this time, if desired.
3. Cover a baking sheet with parchment paper, then spread the tortilla pieces out over the surface so that they're in a single layer and overlapping as little as possible. Sprinkle lightly with salt.
4. Bake the chips for ten minutes, then gently stir and flip the chips. Return the chips to the oven and bake until golden brown (3-5 minutes more). Season with salt once more.
5. Allow the chips to cool before serving. They will crisp even further as they cool down.

See how we [calculate recipe costs here](#).

## Notes

NOTE: Every oven is a little different, as are brands of tortillas. Watch the chips closely for color change and adjust cooking time as needed.

## Nutrition

Serving: 1 Serving | Calories: 147.6kcal | Carbohydrates: 24.1g | Protein: 3.1g | Fat: 5.05g | Sodium: 220.95mg | Fiber: 3.4g