

Baked Tortilla Chips with Guacamole

400°F (Convection setting)

2 baking sheets lined with parchment paper

The first time I made these chips was for the Rancho La Purto Spa in Tecate, Mexico. They make guacamole with thawed out frozen peas, but I make my own with avocados.

Tortilla Chips

1 pound corn tortillas
1/4 cup canola oil in a spray mister
1/2 tsp *onion salt
1/4 tsp *porcini salt

1. Cut the tortillas into 8 “pie” shapes. Place them in one layer on baking sheets (you may have to do this in batches). Spray the triangles with canola, then lightly sprinkle onion and porcini salts.
2. Place in preheated convection oven for 14 minutes, take out of oven and turn all of the chips over to bake evenly. Bake an additional 8 to 10 minutes or until chips are light brown and crispy.

Guacamole

2 large Hass avocados,
1/4 cup diced red onion
1/4 cup diced tomato
1/4 cup chopped cilantro
2 cloves garlic, minced
1 tbsp freshly squeezed lime juice
1/4 tsp *California Season Pepper
1/4 tsp *Garlic Salt

1. In a large bowl, mash avocados with a fork, add onions, tomato, cilantro, garlic, lime juice, pepper and garlic salt. Stir together.
2. Place in serving bowl and serve with baked chips.

* Spices can be purchased by The Spice House (www.thespicehouse.com)