

## Baked Tortilla Chips

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

400°F (Convection setting)

2 baking sheets lined with parchment paper

1 lb	corn tortillas
1/4 cup	canola oil in a spray mister
1/2 tsp	*onion salt
1/2 tsp	*garlic 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/garlic salts.
2. Place in preheated convection oven for 14 minutes, take out of oven and turn all of the chips over half way through to bake evenly. Bake an additional few minutes or until chips are light brown and crispy.