

# What's Cooking?



## Baked Tortilla Chips

### Ingredients:

- 6 small tortillas, or 2 large tortillas
- ½ - 1 tablespoon oil or melted butter
- 1 pinch salt

### Directions:

1. Preheat oven to 350°F.
2. Stack the tortillas on top of each other, then cut into 6 equal wedges, similar to pizza slices.
3. Place the cut tortillas in a bowl and drizzle the oil over top. Toss the tortilla pieces in the oil until they're all lightly coated.
4. Spread the tortilla pieces out on a baking sheet. Sprinkle with salt and any other additional seasonings.
5. Bake the chips for 7-10 minutes, then flip them over and bake for another 3-5 minutes, or until they are golden brown.
6. Serve and Enjoy!

### Seasoning Ideas:

- Salt, lime zest and a splash of lime juice
- Chili powder, cumin, garlic powder
- Rosemary, lemon zest or splash of lemon juice and salt
- Ranch seasoning
- Cinnamon and sugar

## Featured Ingredient of the Week: Tortillas



### Quick and Easy Tortilla Recipes:

- **Mini Pizzas and Flatbreads**
  - Brush tortilla with oil or butter. Top with cheese and other toppings. Bake in the oven at 350°F for about 5 minutes.
- **Loaded Nachos**
  - Use the baked tortilla chips recipe with your choice of toppings. Bake in the oven at 350°F for about 7-10 minutes.
- **Pinwheels**
  - Spread cream cheese on a tortilla and layer with deli meat, tomatoes, cucumbers, cheese and other fillings. Roll up, refrigerate, and slice when ready to eat.
- **Dessert Roll Up**
  - Peel and slice a banana. Spread Nutella or peanut butter on the tortilla and line the middle of the tortilla with the banana slices. Top with a drizzle of honey or a sprinkle of chocolate chips. Add other fruit such as berries with yogurt and granola.