

## CRISPY BAKED HOMEMADE TORTILLA CHIPS

- 1 wrap
- 1 tsp olive oil
- salt and pepper
- 1 tsp spices ((choice))
- **Instructions**

1. Place a pizza stone or baking tray in the oven. Preheat to 220C/425F/Gas mark 7.
2. Brush the wrap with olive oil. Cut it into strips, and then cut each strip into triangles. Sprinkle with salt and pepper and your choice of spice, if wanted. Try cumin, chilli, harissa or celery salt.
3. Place on the pizza stone and bake for about 10 minutes until golden and crisp.

### Notes

- When baking your tortilla chips, watch them very carefully. They can go from underdone to burnt in a matter of seconds.
- Experiment with different spices to find the flavours you enjoy.