

# Homemade Baked Tortilla Chips Recipe

**Homemade Baked Tortilla Chips** are perfectly crispy and are sturdy enough to scoop up all your favorite dips. So, skip the deep frying and make these healthy, vegan, and gluten-free chips instead!

**Prep Time** 6 minutes | **Cook Time** 14 minutes | **Total Time** 20 minutes | **Servings** 6 servings

## Ingredients

- 12 corn tortillas 5 to 6-inch, yellow or white
- 1 Tbsp. oil olive, vegetable, or avocado
- 1 tsp. lime juice optional
- ½ tsp. salt to taste

## Instructions

1. Preheat oven to 375 degrees.
2. Whisk together oil, lime juice and salt in a small bowl.
3. Brush oil mixture over both sides of each tortilla using a pastry brush.
4. Cut each corn tortilla into 4 or 6 triangles using a knife or pizza cutter.
5. Place tortilla triangles in a single layer on two large baking sheets. It's OK if some of them overlap slightly.
6. Bake in the preheated oven for 12-14 minutes if using a light baking sheet or 8-11 minutes if using a dark baking sheet.
7. You'll know the tortilla chips are done baking when they are crisp and golden.

## Recipe Notes

- **To Store:** Once your freshly baked tortilla chips have completely cooled, place them in a large **1-gallon sized ziplock bag**. They will last for up to **3-4 days** at room temperature.
- **To Reheat:** If the chips start to get a bit soft after storing, simply pop them into a **375 degree oven** for a few minutes to crisp them back up.