

Chip Chips

1 tortilla of choice

1-2 Tbs of olive oil

1 tsp herbs of choice (see below)

pinch of salt

- Heat over to 350
- Cut tortilla either with knife or scissors into desired shapes, I usually end up with a mix of triangles and squares
- Toss with olive oil, salt and seasoning
- Lay out on a cookie sheet (lightly oiled or coated in parchment paper, a pizza pan with holes also works really well)
- Bake for about 8-10 minutes until lightly browned
- Allow to cool slightly and enjoy!
- Will stay for about a week in the fridge, you may need to give it a light toasting again to re-crisp them

Seasoning ideas:

- Lemon juice + cayenne
- Curry powder + mint
- Coriander + Cumin
- Basil + sundried tomato (chopped very fine)
- Herbs du Provence
- Whatever you have growing in your garden (or on your windowsill)

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