Recipe card instructions:
For best results, print two-sided cards on heavyweight paper, such as card stock. Select the “flip on short edge” print setting to ensure the back side of the card isn’t upside down. Cut out each card along dashed lines.

Baked Tortilla Chips
- 8 small corn or whole-wheat flour tortillas
- Nonstick cooking spray
- Garlic salt or other spices

Preheat oven to 450°F. Cut each tortilla into 6 wedges. Lay wedges on a cookie sheet that has been sprayed with cooking spray. Spray tops of tortillas lightly with cooking spray. Sprinkle with garlic salt, cinnamon and sugar, or other spices. Bake 6 to 10 minutes or until golden brown. Makes 4 servings.
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Baked Tortilla Chips

Note:
• Serve with salsa, dips, salad or soup.
• For cinnamon-sugar, mix 1 tablespoon sugar and ½ teaspoon cinnamon. Chips made with cinnamon and sugar are great with fruit salsa.

Nutrition Facts
Serving Size: 12 chips
Amount Per Serving
Calories 120
Total Fat 1.5g 2%
Sodium 5mg 0%
Total Carbohydrate 24g 8%
Dietary Fiber 3g 12%
Protein 3g
Vitamin A 0%  
Vitamin C 0%
Calcium 10%  
Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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