Dinner Tonight!

Chile-Lime Tortilla Chips

12 6-inch corn tortillas  Canola oil cooking spray
2 Tablespoons lime juice 1/2 teaspoon chili powder
1/4 teaspoon salt

Position oven racks in the middle and lower third of oven. Preheat to 375°F.

Coat both side of each tortilla with cooking spray and cut into quarters. Place tortilla wedges in an even layer on 2 large baking sheets. Combine lime juice and chili powder in a small bowl. Brush the mixture on each tortilla wedge and sprinkle with salt.

Bake the tortillas, switching the baking sheets halfway through, until golden and crisp, 15-20 minutes (depending on the thickness of the tortillas).

Preparation Time: 15 minutes
Cook Time: 15-20 minutes
Serves: 6

Nutrition facts per serving:
Calories: 142
Total Fat: 2g
Cholesterol: 0 mg
Sodium: 169 mg
Total Carbohydrate: 29 g
Protein: 2 g