

# Baked Tortilla Chips

Learn to make crispy homemade baked tortilla chips with just 4 ingredients! Healthier than store-bought, gluten-free, vegan-friendly. Ready in 27 minutes.

15 min

PREP

12 min

COOK

27 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Baked Tortilla Chips

## Ingredients

- 15 corn tortilla
- 2 tbsp olive oil
- 1 tbsp lime juice
- 1 pinch salt

## Instructions

- 1 Prepare for baking**

Preheat oven to 190°C (375°F). Line two large baking sheets with parchment paper or lightly brush with oil to prevent sticking.
- 2** Mix 2 tablespoons olive oil and 1 tablespoon lime juice in a small bowl until well combined.
- 3** Stack 7-8 corn tortillas and brush the top with the oil-lime mixture. Use a sharp knife to cut the stack in half, then cut each half into 6-8 triangular wedges.
- 4** Repeat with remaining 7-8 tortillas, brushing with oil mixture and cutting into wedges.
- 5** Arrange tortilla triangles in a single layer on prepared baking sheets, ensuring they don't overlap. Sprinkle evenly with 1 pinch salt.
- 6 Bake the chips**

Bake for 8-12 minutes, checking at 8 minutes, until chips are golden brown and crispy. They should sound crisp when tapped with a fork.
- 7** Remove from oven and let cool on baking sheets for 5 minutes to finish crisping. Serve immediately or store in airtight container for up to 3 days.

## Tips

Choose thin corn tortillas over thick ones for the crispiest results, as they'll bake more evenly and become perfectly crunchy without burning.

Don't skip the lime juice in the oil mixture – it adds bright flavor and helps the salt adhere better to the chips while contributing to browning.

Stack and brush tortillas efficiently by ensuring complete coverage on each tortilla before adding the next, then cut through the entire stack for uniform pieces.

Arrange chips in a single layer with slight overlapping – they'll shrink during baking, so close placement is fine initially.

Watch chips carefully during the last few minutes of baking, as they can go from golden to burnt quickly, especially on dark baking sheets.

Allow chips to cool for 5-10 minutes after baking before serving – they'll continue crisping as they cool and reach optimal texture.

For extra-crispy chips, leave them in the oven until edges turn golden brown, but check frequently to prevent over-browning.

Store completely cooled chips in an airtight container immediately to maintain maximum crispiness for up to two weeks.