



Makes 5 cups
Preparation Time: 15 minutes
Cook Time: 1 hours

INGREDIENTS:

1 tablespoon nutritional yeast
1 tablespoon lemon juice
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon paprika
½ teaspoon ground coriander
½ teaspoon ground cumin
¼ teaspoon chile de árbol or
chipotle chile powder
¼ teaspoon sea salt
5 corn tortillas, cut into bite-size
triangles

Taco-Spiced Tortilla Chips

Unlike store-bought chips, these seasoned tortilla chips have no artificial ingredients and are oven-baked, not fried. And they are just as addictive. Serve them with [Cheesy Sauce](#), [Sonoran Desert Tepary Bean and Roasted Red Pepper Hummus](#), or [Green Pea Guacamole](#), or enjoy the flavorful chips on their own.

By Darshana Thacker Wendel

- 1** Preheat oven to 300°F. Line a baking sheet with parchment paper.
- 2** In a bowl stir together the first nine ingredients (through salt) and 1 Tbsp. water. Add tortilla triangles; toss gently to coat.
- 3** Spread tortillas on prepared baking sheet. Bake 1 hour or until crispy. Let chips cool completely on pan. Store in an airtight container.