

Recipe for: Rice Tortilla Chips

Ingredients:

1 pkg. Food for Life brown rice tortillas
Olive oil spray
Sea salt
Herb blend of your choice

Preparation:

Using a pizza cutter, slice each tortilla into 12 wedges.

Place in a single layer on a cookie sheet you have sprayed with olive oil.

Spray top of wedges as well and sprinkle with salt and your favorite herb blend.

Toast in a 450 degree oven until browned and very crispy.

You will have to do several batches.

Put the toasted chips in a large container that can be tightly sealed after they have cooled to keep them crisp.