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Baked Tortilla Chips

Ingredients:

3 (10-inch) corn or flour tortillas, whole wheat or white Cooking oil spray Salt (optional)

Makes 6 servings - 20% calories from fat

Servings Pe	r Contain	er 8	
Amount Per Se	rving		
Calories 23	0 Cal	ories fron	n Fat 6
		% D	aily Valu
Total Fat 7g			11
Saturated	Fat 4g		20
Trans Fat	0g		
Cholesterol	45mg		15
Sodium 410mg			17
Total Carbo	hydrate	37a	12
Dietary Fi			12
Sugars 13			
	<i>y</i> y		
Protein 4g			
Vitamin A 49	% • '	Vitamin (C 80%
Calcium 8%		Iron 10%	,
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than afe	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400n 375g 30g

Instructions:

- 1. Preheat oven or toaster oven to 400 degrees F.
- 2. Lightly grease a baking sheet with the cooking spray.
- 3. Cut tortillas into 8 sections (as if you were cutting a pizza) and plae on baking sheet.
- 4. Spray tops of tortilla sections with cooking spray and lightly salt, if desired.
- 5. Bake for 10 minutes, until crisp and light brown, watching closely so the chips don't burn.

Source: Eating Smart Being Active Curriculum Colorado State University and University of California Extension



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