



# CHEESY TORTILLA CHIPS



## INGREDIENTS

- Corn or wheat tortillas
- Vegetable oil
- 1 teaspoon sea salt
- 1 teaspoon paprika
- 100g cheese, grated

## EQUIPMENT

- Chopping boards
- Sharp knives/pizza cutter
- Small bowls
- Pastry brush

## INSTRUCTIONS

1. Preheat oven to 180 C.
2. Cut each tortilla into 8 wedges using a pizza cutter or knife and arrange in a single layer on a baking tray.
3. Combine spices and salt in a bowl.
4. Brush oil onto chips using a pastry brush.
5. Using your fingertips, sprinkle spice/salt mix onto chips then place in the oven.
6. Bake for about 7 minutes then remove from oven, cover the chips in the grated cheese and place back in the oven for about 5 minutes until the cheese is melted.