**What you’ll need:**

**Chips:**
- Twelve 6 inch corn tortillas*
- Cooking spray
- Salt, to taste
- Juice of a lime*

**Salsa:**
- 3 tomatoes, chopped*
- ½ cup onion, finely chopped*
- ½ cup cilantro, chopped*
- 1 teaspoon salt
- 2 teaspoons lime juice*

**Directions:**

**Chips:**
1. Preheat oven to 350 degrees F.
2. Lightly spray both sides of corn tortillas with cooking spray.
3. Cut into 4-6 pieces.
4. Spread the chips out in a single layer on two large baking sheets.
5. Season with salt and squeeze lime juice.
6. Bake until golden brown and crisp, about 12-15 minutes - flip half way through.

**Salsa:**
1. In a medium bowl, stir together tomatoes, onion, cilantro, salt and lime juice
2. Chill for 1 hour then serve

*Food available through WIC*