



## Traditional Salsa and Baked Corn Tortilla Recipe

### 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 12-15minutes- 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**

