

Air Fried Tortilla Chips

Serves: 4 Print

Ingredients:

1 tbsp olive oil
8 yellow corn tortillas
salt, to taste

Directions:

1. Preheat air fryer to 350 degrees.
2. Lightly brush both sides of each tortilla with olive oil. Stack the tortillas on top of each other, and cut into 6 wedges.
3. Arrange tortilla wedges in the air fryer basket in a single layer. Sprinkle with salt, to taste. Air fry for 5 minutes. Transfer chips to a cooling rack, sprinkle with additional salt to taste if needed, and repeat with additional batches, as necessary. Enjoy!

Recipe notes:

*Cooking time will vary between air fryers. On the Ninja Foodi Grill, 5 minutes was the perfect amount of time. On other devices, start checking at 4 minutes, and increase the cooking time in 2 minute intervals, as needed. The chips should be mostly crisp, but they will continue to crisp up slightly as they rest on the cooling rack.

*These chips are light, and we're air frying each chip in a single layer; so they're going to fly around the air fryer as they cook. That's ok! Don't be alarmed if they look thrown around when you open the air fryer basket.

*For a bonus flavor, mix ½ tbsp ranch dip mix with 1 tsp grated parmesan. Sprinkle the mix on both sides of tortillas before cutting them and air frying them. This mix should coat about 4 tortillas.

*If you don't have an air fryer, these can be baked at 400 degrees for 8-10 minutes.