Baked Barbecue Tortilla Chips

Ingredients:
- 1/3 cup barbecue sauce
- 2 teaspoons olive oil
- 1/8 teaspoon garlic powder (optional)
- 4 whole wheat tortillas

Directions:
1. Preheat oven to 350°F.
2. Combine the barbecue sauce, olive oil and optional garlic powder in a bowl.
3. Cut each tortilla into 10 wedges.
**Directions:**

4. Brush both sides of the tortilla wedges with barbecue sauce mixture.

5. Arrange wedges in a single layer on a large cookie sheet sprayed.

6. Bake on bottom rack of the oven at 350°F for 8 minutes. Turn wedges and bake for another 8 minutes or until crispy.

7. Let cool before serving.