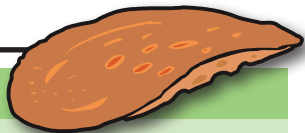


# Baked Barbecue Tortilla Chips



## 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.

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## Baked Barbecue Tortilla Chips continued



### 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.