

Festive Chocolate-Dipped Chips



Ingredients

1 package Azteca salad shells

Your preferred chocolate for melting

4 Tbsp butter, melted

Toppings: sprinkles, coarse sea salt, sliced almonds, coconut shavings, mini candies, your choice!

Directions

Let package stand at room temperature for 10-15 minutes. Preheat your oven to 350 degrees. Prepare a baking pan by lining it with a silicone baking sheet or parchment paper.

Brush both sides of each unbaked salad shell with melted butter. Cut into 6-8 triangles, then bake until golden and crunchy (about 10-12 minutes). Allow chips to cool completely.

Melt your preferred chocolate according to the manufacturer's instructions. Dip the long end of each

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chip into melted chocolate. Set on a silicone mat and add your toppings immediately. We recommend sliced or crushed nuts, sprinkles, coconut shavings, or mini candies. Snackers with savory palates may prefer to skip the candy and sprinkle the chocolate with a dash of sea salt.

Allow the chips to dry. Serve and enjoy!