

Tortilla Confetti Chips



Ingredients

1 package of Azteca salad shells

Olive oil

2 tsp of your favorite seasonings; we recommend
garlic salt and onion powder, or taco seasoning)

Directions

1. Brush the unbaked salad shell with a light layer of olive oil and sprinkle with your favorite seasonings
2. Repeat on reverse side of the unbaked salad shell.
3. Cut fresh salad shells into 1/2" strips vertically and then horizontally, creating 1/2" confetti squares.
4. Bake at 350 degrees until golden, about 6-10 minutes.
5. Sprinkle on top of your soup or salad for delicious crunch.