

Make Nacho Chips with Poco Loco Tortillas

- In the Keto world finding a tortilla chips that fits a Low Carb lifestyle can be hard to find. So when those moments happen you can simply make chips from our tortillas. They are great for dipping or making a nacho plate.
- **Step One:** Pick up some of our tortillas from a retail location close to you.
- **Step Two:** Cut the tortillas into chips size... simply pile the tortillas on top of each other, cut them in half and then cut those half sections in half three more times. This should leave you with triangle shaped pieces of tortillas.
- **Step Three:** Place a piece of parchment paper on a cookie sheet and then place all of those freshly cut pieces of tortillas one by one on the sheet of parchment. (try not to overlap them too much as they will stick together in the oven)
• When complete, sprinkle them with either salt or your favorite flavored powder or both.
- **Step Four:** Have your oven pre-heated to 230 F. Place the cookie sheet of cut tortillas into the oven for about 50 to 60 minutes... all ovens are different. This should result in a crispy dehydrated nacho chip once cooled.
• Warning: don't try to use higher heat to make it go faster... we have tried and failed.
• And try not to over cook the chips as they can burn easily,
- **Step Five:** Let them cool and then devour.

