



Rustic Tortilla Crackers



Serves 8-10

Recipe created by:
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Mi Rancho-Owner



Ingredients:

- *Organic Flour Tortillas (small)*
- *Olive Oil*
- *Herbs & Spices of your choice*

Our favorite combinations:

- *Garlic Salt, Garlic Powder & Grated Parmesan*
- *Sea Salt, Black Pepper & Rosemary*
- *Garlic Powder & Chipotle Seasoning*
- *Cinnamon & Sugar*

Method:

1. Brush Tortillas lightly with olive oil.
2. Season with herbs and spices of your choice.
3. Bake at 400°F for 8-10 minutes.
4. Let cool; break into cracker size rustic bites.

Tip: Wondering what to do with the rest of that pack of tortillas? Impress your friends by making homemade rustic tortilla crackers. Try some of Carol's favorite flavor combinations at your next party!