

Marie Saba

*from my kitchen to yours*

## Air Fryer Tortilla Chips

*Makes 24 chips*

### Ingredients:

- 6 corn tortillas, cut into quarters
- Olive oil spray or brush
- Kosher salt
- 1/2 lime, if desired



### Instructions:

1. Brush or spray both sides of the tortilla wedges with olive oil. Sprinkle with salt.
2. Place 6-8 wedges in a single layer in the basket of an air fryer. Air fry at 350 degrees F (176 degrees C) for 5 – 7 minutes, checking on them once halfway through to make sure they aren't overlapping.
3. Transfer to a shallow bowl, drizzle with lime juice if desired, sprinkle with salt, and serve.

### Notes:

**Make-Ahead Tip:** Chips can be made 1 – 2 days in advance. Store in an air-tight container. Put them back in the air fryer for 2 – 3 minutes at 350 degrees F (176 degrees C) before serving to crisp them up.

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