



Sunflower Tortilla Chips

Featuring Maui Sunflower Oil

Recipe provided by Lee of The Rogue Brussel Sprout

- Cut several corn tortillas into 6-8 wedges each, using a sharp knife or pizza slicer
- Using Maui Sunflower Oil, toast the chips in a very generously-oiled skillet over medium/high heat until crisp and browned
- Flip and toast the other side
- As soon as the chips are done, salt both sides generously
- Work in batches as needed, since each chip needs full contact with the skillet
- Set completed chips on a cooling rack so they stay crisp
- Enjoy while they're still hot! Ideally with a very large bowl of guacamole!



This recipe was developed by Lee of The Rogue Brussel Sprout recipe blog. You can find her on Instagram (@TheRogueBrusselSprout) and visit her blog at www.TheRogueBrusselSprout.com

Learn more at MaidenHawaiiNaturals.com
Follow us @maidenhawaiinaturals & share your recipe!

SHARING? PLEASE CREDIT:
Recipe compliments of The Rogue Brussel Sprout
Tag @TheRogueBrusselSprout and
@maidenhawaiinaturals