**Homemade Tortilla Chips**

**Ingredients:**

2 soft tortillas

5 mL garlic powder

**Directions:**

1. Preheat oven to 350\*F.
2. Spray tortillas with margarine spray (both sides). Sprinkle garlic powder evenly over *one side* of each tortilla.
3. Cut tortilla into wedge-shaped pieces using a pizza cutter.
4. Place wedges on cookie sheet (in an even layer, do not overlap!). Toast in oven until golden brown (5-8 minutes).
5. Serve tortilla chips in a napkin-lined bread basket.