



Jazzed-Up Savory Chips

By Erin Fletter

Prep Time 5 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

seal: to close tightly, keeping filling inside.

shake: to rapidly and vigorously move a covered container filled with food up and down and side to side to combine ingredients and create a different consistency, such as shaking whipped cream to make butter.

Equipment

- Gallon-sized resealable plastic bag
- Measuring spoons

Ingredients

Jazzed-Up Savory Chips

- 1 T salt
- 2 tsp chili powder **** (for NIGHTSHADE ALLERGY sub ground cumin)****
- 1 tsp dried oregano
- 1 pinch granulated sugar
- 8 oz bag plain unsalted corn tortilla chips
- 1/2 tsp vegetable oil ******
- 1 gallon-sized resealable plastic bag

Food Allergen Substitutions

Jazzed-Up Savory Chips

Nightshade: Substitute ground cumin for chili powder.

Soy: Substitute canola oil or other nut-free oil for vegetable oil.

Instructions

Jazzed-Up Savory Chips

intro

Have your kids taste an unsalted tortilla chip. Ask them: "Can we make these taste better, kids?" Respond together: "Yes, we can!"

measure + add + shake

Measure **1 tablespoon salt, 2 teaspoons chili powder, 1 teaspoon dried oregano,** and **1 pinch of sugar** and add them directly into a gallon-sized resealable bag. Seal the bag and shake to mix the salt, herbs, and spices together!

pour + seal + shake

Pour **1/2 8 ounce bag of tortilla chips** and **1/2 teaspoon of vegetable oil** into the ziplock bag. Seal the ziplock bag again and shake until all the chips are coated with the jazzed-up seasoning.