

## Garlic Parmesan Baked Tortilla Chips



**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

### Ingredients:

- 2 large low carb tortillas
- 3 tbs. salted butter (melted)
- 1 tbs. garlic powder
- 1 tbs. Italian seasoning
- ¼ cup parmesan cheese (grated)

### Directions:

1. Preheat oven to 350.
2. Brush melted butter on one side of tortillas. Mix garlic powder and Italian seasoning together and sprinkle generously over the buttered side of both tortillas.
3. Using a pizza cutter, cut the tortillas into triangles (or strips), whichever you prefer.
4. On a lightly oiled baking sheet, arrange the chips in a single layer, dry side down. Bake for 10 minutes.
5. Remove tray from oven, flip the chips over and brush the other side with butter and coat with parmesan cheese.
6. Bake 10-12 minutes longer.

### Nutrition Facts

<b>Calories</b>	287
<b>Total Carbs</b>	13 g
<b>Total Fat</b>	24 g
<b>Protein</b>	13 g