

Homemade Red Chile Tortilla Chips

With Hatch Red Chile Tortillas

THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 3/4 teaspoon salt
- Chipotle Powder
- 1/2 teaspoon Hatch Green Chile Spice
- 12 Ct. Hatch Red Chile Tortillas
- 5 cups of avocado oil/canola oil for deep-fat frying

Instructions:

- In a small bowl, mix salt and chipotle powder. Cut each tortilla into 4 wedges. In a Dutch Oven, heat 1 in. of oil to 350°. Fry tortilla wedges, several at a time, for 2-3 minutes on each side or until golden brown. Drain on paper towels or a cooling rack.
- Transfer chips to a large bowl; sprinkle with salt and Hatch green chile spice and gently shake it until they are covered on both sides.