

Herb Sea Salt Tortilla Crisps

Light, flaky, made with healthy fats

SERVES: 4-6
PREP TIME: 5 minutes
COOK TIME: 10 minutes
TOTAL TIME: 15 minutes

INGREDIENTS

- 4 flour tortillas* 8-10" diameter
- 2 Tbsp. GC Napa Valley Natural Orange Olive Oil
- 1 tsp. or as needed GC Napa Valley Natural Citrus Herb Seasoning (Foodie Exclusive)
- *For spicier Crisps use GC Napa Valley Natural Jalapeño Olive Oil*

Optional: your choice of cookie cutters



TO PREPARE

- Preheat oven to 350oF. Line two baking sheets with cooling racks.
- Lightly brush both sides of tortillas with Orange Olive Oil and neatly stack. Note: Flour tortillas are neutral in flavor. Using a sharp knife, slice the tortilla stack in half. Slice each stack into small triangles or lengthwise into 1" wide strips. Cut strips into 2½-3" pieces. For a fun twist, use cookie cutters to create various shapes.
- Place tortilla pieces in a single layer on cooling racks. Sprinkle Citrus Herb Seasoning on tops only.
- Bake 9-11 minutes or until desired crispness. Leave tortillas on cooling rack for 10 minute to further crisp up as they cool.

TO SERVE

Place Herb Sea Salt Tortilla Crisps on a platter or in a bowl alongside your favorite dip or salsa. Serve with Pretty in Pink Rosé Spritzer or White Peach Sauvignon Blanc Sangria.

WINE PAIRING

Pretty in Pink Rosé Spritzer or White Peach Sauvignon Blanc Sangria

SHOPPING LIST

1 package flour tortillas 8-10" diameter

Optional: your choice of cookie cutters



PICTURED: Pink Rosé Spritzer

MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com