



## Jazzed-Up Savory Chips

By Erin Fletter

**Prep Time 5 / Cook Time / Serves 4 - 8**

### 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 ziplock bag (1)
- 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 ziplock 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 ziplock 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.