



Ingredients:

- 6 corn tortillas, yellow or white
- 1 tbsp olive oil
- pinch coarse salt

Instructions:

- 1) Slice the tortillas into thin strips both vertically and horizontally. Cut them to the desired size you would like. Try stacking them and cutting them all together!
- 2) Place them in a medium-sized bowl and drizzle with olive oil. Gently toss to coat all of the strips as best as you can. Sprinkle with coarse salt.
- 3) Place half of the tortilla strips into the air fryer basket and spread them out evenly.
- 4) Set the temperature of the air fryer to 325° Fahrenheit and cook for 3 minutes.
- 5) After 3 minutes, give the basket a good shake to help cook the strips evenly. Return the basket back to the air fryer and continue cooking for another 3 minutes. Watch the strips closely and check for doneness. If they aren't crispy enough, continue to cook and check every minute until they look done. They crisp up fast at this point, so make sure they don't burn