

Ingredients for Air Fryer Tortilla Chips

Tortillas of choice – can use flour, corn, or even low carb flour tortillas. Corn works best though because they get super crispy in the air fryer.

Cooking Spray

Salt

How to Make Air Fryer Tortilla Chips

1. Set your air fryer temperature to 350 degrees.
2. Cut the corn tortillas into triangles. I stacked the tortillas up, sliced all of them in half at once, and then divided them out into 9 triangles.
3. Place the tortilla chips into your air fryer basket and spray them with cooking spray. Sprinkle with salt and cook them for 4 to 6 minutes. Take the basket out and give the chips a test. If the chips still aren't crisp, continue cooking for another 2 minutes.
4. ***Disclaimer: Cooking times will vary depending on what type of air fryer you use. If the settings above do not work for you adjust accordingly.***
5. Oven Instructions: Preheat oven to 400°. Line a cookie sheet with a rack or tinfoil. Spread the tortilla chips on the sheet pan and spray them with cooking spray. Bake for 6 minutes. Might take up to 10 minutes, depending on your oven.



Tips for Air Fryer Tortilla Chips

If you are low carb or following keto diet find tortillas in the store that say low carb on them. I like La Banderita Carb Counter tortillas. They can be found at Wal-Mart.

Since air fryers cook food with circulating air over the top, the tortilla chips might move around a lot in the air fryer. Use a trivet and set them over the top of the chips to keep them from moving around in the air fryer.

Please note: Air fryer temperature settings vary according to brand and model. If your air fryer does not have the exact temperature setting called for in the recipe, consult your manual for suggested temperature settings. Cooking times may also vary or take longer than the suggested time below.

Why did my chips not cook correctly?

Preheating: Some air fryers require preheating and some do not. Be sure to check your air fryer manual. Mine does not require preheating. If the food ever burns or doesn't cook this could be why the recipe didn't work for you.

Overcrowding: Do not overcrowd the basket. Some food will not cook properly or all the way through.

Oil: One of the reasons why air fryers are so great is because food doesn't need a lot of oil. Just a small amount!