**Baked Tortilla Chips**

Corn tortilla  
Oil  
Granulated garlic  
Salt

Preheat your oven to 375 degrees and line a baking sheet with parchment paper, foil, or Silpat.

Combine oil with granulated garlic and salt.

Brush tortillas with the oil mixture and then cut each piece into 8 wedges. Place wedges onto the baking sheet and bake for 10-15 minutes, or until lightly toasted. You can also flip the tortilla chips halfway through the baking process to get a crispier chip.

**Creamy Red Bean Dip/ Dressing**

Makes about ½ a cup

½ 15-oz can red kidney beans, rinsed and drained  
1-2 cloves garlic  
1 tablespoon tahini  
Salt to taste  
Water to thin out

**Optional spices**  
Cumin  
Smoked paprika

1. In a blender or food processor, combine all the ingredients except water, blend until smooth, adding water as needed to thin out to desired consistency.  
2. A thinner consistency can be used as a dressing, and thicker consistency can be used as a dip or spread for a sandwich!