



LUPIN FLOUR TORTILLA CHIPS

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 10 mins

Cook time: 15 mins

Serves: 24 chips



INGREDIENTS

- 1 cup lupin flour
- 1/4 cup avocado oil
- 1/4 cup warm water
- 1/4 tsp pink rock salt

METHOD

- Preheat oven to 180°C.
- In a bowl, combine the flour with the oil.
- Add the water and mix into a dough.
- Place dough between 2 pieces of baking paper, and roll out to 0.5cm thick.
- Cut the dough into quarters, then each quarter into 6 triangles.
- Line an oven tray with baking paper, and bake chips for 10 minutes.
- Turn and bake a further 5 minutes.
- Serve hot with Chucky salsa on the side.