



Spicy Halloween Chips

🕒 15–20 Min   

Preparation

- 1 To make the Halloween chips, firstly place the tortillas down flat and use different cookie cutters to cut out the chips. Meanwhile, preheat the oven to 150 °C.
- 2 Now place the chips on a baking sheet lined with baking parchment. Brush with a little olive oil and sprinkle over the Seasoning Mix. Bake in the oven for around 5–7 minutes until the Halloween chips are crispy.
- 3 Meanwhile, prepare the dip. Finely chop the fresh cilantro and mix with the canned tomatoes. Now season with salt, pepper and garlic. Then use a hand blender to puree well and finally stir in the corn kernels.
- 4 Now serve the Halloween chips with the dip and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the chips

5 pcs.	Tortilla breads
4 tbsp.	Olive oil
3 tbsp.	♦ Magic Dust Grill Seasoning Mix
	Halloween cookie cutters of your choice

For the dip

600 g	Tomatoes, peeled (from a can)
3 tbsp.	Canned corn
1 pinch	♦ Garlic Granules
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Rainbow, Whole
1	Bunch of fresh cilantro

