**Salsa**

**Chips**

6 Corn Tortillas

2 Tablespoons extra virgin olive oil

1 teaspoon salt

**Salsa**

½ can diced tomatoes

½ can rotel

1 Tablespoon lemon juice

3 green onions, cleaned and cut in small pieces

4-5 jalapeños

Cilantro, to taste

**Chips**

1. Preheat oven to 400 degrees. Brush both sides of the tortilla with oil. Stack all 6 together and, using the pizza cutter, cut the stack into 8 triangles, for a total of 48 chips.
2. Scatter the chips in a single layer onto a large cookie sheet and sprinkle them evenly with salt. Bake 5 minutes, then flip them over with a wide spatula and bake for another 3 minutes or until crispy and golden brown.

**Salsa**

Place tomatoes, lemon juice, green onions, jalapeños, and cilantro into food processor. Pulse quickly until salsa is texture you would like.