



# Air Fryer Blue Chips

## *Ingredients*

- 2 cups of Maseca® Blue corn masa flour
- 1 1/3 cups of warm water
- Neutral oil spray

## *Preparation*

1. In a bowl, combine Maseca Blue corn masa flour and warm water, mixing until a soft, smooth dough forms. If dough feels dry, add teaspoons of water (one by one).
2. Divide dough into 10 equal portions and roll into balls. Press each into a thin tortilla using a tortilla press.
3. Cook tortillas on a hot comal or skillet for 30 seconds per side. Just until set (no browning). Stack and keep covered with a towel to stay soft.
4. Once slightly cooled, stack tortillas. Cut into rectangles or strips.
5. Preheat air fryer to 345°F. Lightly spray tortilla strips with oil. Arrange in a single layer (don't overlap). Air fry for 8 minutes per batch, until crispy.

Serves 6 portions