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Chalupa Shells (flour or corn)

A Chalupa is a fried tortilla in the shape of a boat, with a savory filling. In Latin America; a small, boat or canoe. This is my version of a Chalupa shell.

Ingredients: (For 12 shells)

Two 8-inch flour tortillas. (or corn tortillas)

Garlic salt and Olive oil spray

You will need a non-stick muffin tin and 12 metal condiment cups (optional). If you don't have the condiment cups this still works, but the chalupas will puff up and won't sit perfectly flat.



Spray the cavities of a non-stick muffin tin with cooking spray.

Cut two, 8-inch flour tortillas into six wedges each. Spray the top of the wedges liberally with olive oil spray, and sprinkle liberally with garlic salt. Fit the wedges into the cavities of the muffin tin. Then, (if using), place the metal condiment cups on top. Bake at 350 for 10 to 11 minutes. (12 to 15 minutes for corn tortillas)

Remove from the tin and cool completely before stacking and storing in a zip top bag.

