

The Bishop's Cheese Chips

Ingredients:

- 3 large Tortillas or Flatbreads
- 1 Cup shredded **The Bishop's Favorite™** cheese
- 3 Tablespoon Sunflower seeds



How:

Oven – preheat to 475.

Place the tortillas or flatbread on top of a cookie sheet covered with baking paper.

Sprinkle the cheese and then the sunflower seeds evenly over the tortillas.

Heat in the oven 4-5 minutes (long enough until the cheese has melted and with a bit of color).

Serve and place a small bowl amount of Chutney next to chips for an extra kick!

Try this variation for the Holidays: Sprinkle a bit of Cinnamon for extra flavor before baking in the oven.

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