

Food Should Taste Good Tortilla Chips - New Flavors (Vegan, Gluten-Free, Soy-Free)

See the Giveaway at One Frugal Foodie to enter to win these new chips between now and June 16th, 2009!

Originally created as a way to use up stale or misshapen tortillas, the humble tortilla chip has come a long way in just a few short years. A satisfyingly crunchy, salty side that pairs perfectly with any number of quick meals, or a tasty snack in their own right, it's no wonder that they've taken the market by storm, filling shelves and sometimes even whole aisles with all sorts of different flavors and compositions. Unfortunately, the vast majority of these options are big disappointments; Greasy, over-salted, and generally bland little triangles that are completely forgettable. Thankfully, as consumers are beginning to take notice of ingredients and demand higher quality, a few companies have risen above the heap, and Food Should Taste Good, a very aptly named brand, is definitely one of them.

A testament to how simple ingredients of the highest caliber truly make the best foods, each bag list the bare minimum for what is required to make these chips. Calling for nothing but corn, oil, and salt, the basic Yellow Corn chip is the best example of this. Possessing a more distinct corn flavor than most chips I've encountered, they were refreshingly clean and crisp tasting, with just a light dusting of salt to accentuate their natural corn essence. A classic chip that begs to be paired with salsa, this is one that absolutely everyone can appreciate.

Moving into slightly more adventurous flavors, the Lime chip is definitely more unconventional than its plain yellow cousin. Bracing myself for the standard blast of citric acid sourness that I'm used to finding in such products, the mellow, natural zest that met my tongue was a very pleasant surprise. Each little half-moon is only subtly tangy, so while the lime flavor might be harder to pick out when topped with a dip or spread, it will still lend a unique flavor profile that keeps things interesting.

Cinnamon is easily the most popular sweet spice in American kitchens, so it's no surprise that it would venture out into the realm of snack foods to great success as well. These dark brown, jaunty squares are very aromatic from the minute they're released from the bag, promising a serious hit of flavor. Whereas I expected them to be sweetened, like cinnamon-sugar toast, they were simply cinnamon, relying on the natural sweetness of the spice itself to do the talking. Leaving the door open to plenty of both sweet and savory pairings, this chip has a ton of potential when it comes to building a snack or even recipe around them. Best of all, they were perfectly delicious to crunch on unadorned.

Upon reaching the last bag I had procured, I was certain there had been some mistake- Potato and Chive? I wondered to myself. But there it was, listed in black ink as the first ingredient: Corn. Nonetheless, these chips proved to have a very rich potato flavor, tasting earthy in the best way possible. Much thicker than the average potato chip and with an almost flaky texture, they were incredibly satisfying to munch on. My only disappointment was how little the chives were present, and although they provided a lovely green accent on top of the chips, it was very hard to detect them by taste. Ultimately, these were my favorite of the bunch, when served along side vegan "sour cream" spiked with a heavy dose of fresh chopped chives. For the more daring corn chip-lovers, Food Should Taste Good makes many more unusual and fun flavors that should satiate your appetite, totaling 11 different varieties. I think next time, I'll have to try the chocolate chip, or perhaps the sweet potato! This is a third party review by Hannah Kaminsky, author of My Sweet Vegan. For more information on these products, to find out where to purchase them, or to contact the company, visit the Food Should Taste Good Website.