



Baked Pitta Chips

Serves
3

Ingredients

3 (6") pitta breads

3 tbsp olive oil

Chilli powder/Oregano or a herb of your choice

Method

1. Preheat oven to 180°C/160°C Fan/350°F/Gas 4.
2. Cut pitta's open with kitchen scissors.
3. Cut each pitta into 8 wedges.
4. Brush pitta wedges with olive oil and sprinkle with chilli powder/oregano/herb of your choice.
5. Bake for approximately 15 minutes or until crisp and crunchy.
6. Enjoy with a soured cream or cheese and chive dip or garlic mayonnaise.

