

Homemade *Pita Chips*

A recipe from KC Coake and posted on realcoake.com

Servings: 4 - 16 chips each serving

Prep & Cook Time About 20 minutes

Ingredients:

- 4 large pita breads
- 2 Tablespoons Olive oil
- Sea Salt (or Koser Salt)
- Shredded Parmesan cheese or Cinnamon Sugar (optional)



Directions:

1. Preheat oven to 350 degrees. Cut pita bread into 8 equal wedges and separate.
2. Place pita wedges on rimmed baking sheets with bumpy side up. Brush lightly with olive oil and season with salt.
3. Optional - For additional flavor add shredded parmesan cheese or cinnamon sugar.
4. Bake for 5-6 minutes. Remove from oven, flip pita wedges. Swap the trays so the tray that was on the bottom rack is now on the top rack and vice versa. Cook an additional 5 to 6 minutes until lightly browned and crisp. Keep a close eye on your chips as they quickly go from lightly brown to over done.