



Pitta chips

GREEN

Equipment: Chopping board
Baking paper
Baking trays
Cake rack

Ingredients

Large or small pitta bread
Vegetable oil spray
Dried herbs or spices of your choice

Method

- Preheat the oven to 200 °Celsius
- Place the pitta bread on a chopping board and spray one side with a little vegetable oil.
- Sprinkle some of the dried herbs/spices on the oiled side of the pitta, then place them oiled side up on a baking tray lined with baking paper, making sure that they don't overlap
- Put the trays into the oven and cook for about 10 minutes or until they are golden and crisp.
- Place the pitta onto a cake rack to cool, and then break them into pieces. Store the pitta chips in an airtight container.

Serving suggestions: *These are great on their own as a snack or used instead of crackers with dip*