

TOASTED CUMIN PITA CHIPS

Their crunchy, firm texture makes these chips ideal for any one of our many homemade spreads. Replace those pricey store-bought pita chips with our fresh ones! Yia-Yia, our resident Mediterranean grandmother, says they are incomparable!



Servings: 6 – 8
Prep time: 10 minutes
Cooking time: 4 – 5 minutes
Cost: \$2.46

Ingredients

4 pitas
¼ cup olive oil
1 teaspoon garlic paste
1 teaspoon cumin

Equipment

Mixing bowl
Baking sheet
Pastry brush
Whisk (or fork)
Parchment paper (optional)

Directions

1. Preheat the oven to 400 degrees F.
2. Cut pita bread rounds in eighths and place on a baking sheet. Time saving tip: Layer several pitas before slicing in order to cut more pieces at one time. Mix together the olive oil, garlic paste, and cumin with a whisk.
3. Brush the pita with the olive oil mixture and bake for 5 - 6 minutes until golden and crusty.
4. Sprinkle the freshly baked pitas with salt and serve immediately, either alone or with a dip of your choice!